



# Creamy Grits Recipe for Perfect Southern Comfort

## Introduction

Creamy Southern-style grits are a beloved comfort food, known for their rich and indulgent texture. This dish, often enjoyed for breakfast or as a side, showcases the simplicity of corn grits transformed into a luscious, satisfying meal. Whether served plain or dressed up with cheese, butter, or other toppings, grits can be a versatile addition to any table. Here's a detailed recipe to make your own creamy Southern-style grits.

## Detailed Ingredients with measures

4 cups water, plus more as needed  
¾ teaspoon sea salt  
1 cup white or yellow corn grits, preferably stone-ground  
2 tablespoons unsalted butter  
¼ cup heavy cream, plus more as desired (optional)

## Prep Time

10 minutes

## Cook Time, Total Time, Yield

Cook Time: 20-30 minutes

Total Time: 30-40 minutes

Yield: 4 servings

## Instructions

1. In a medium pot, bring 4 cups of water and ¾ teaspoon sea salt to a boil.
2. Slowly pour in 1 cup of grits while whisking continuously to prevent lumps. Reduce the heat to low.
3. Stir the mixture often for 20 to 30 minutes, or until it becomes thick and creamy. If the grits are not tender, add more water and continue cooking until they soften.
4. Remove the pot from heat. Stir in 2 tablespoons of unsalted butter. If desired, add ¼ cup of heavy cream for extra richness.

For a cheesy variation, mix in 1 cup of grated sharp cheddar cheese

when adding the butter. If the mixture becomes too thick, add a bit more water or cream to reach your preferred consistency. Enjoy your creamy grits as a breakfast dish topped with a pat of butter and black pepper, or pair them with eggs, sautéed greens, or mushrooms for a hearty meal.

See also [Spaghetti Casserole](#)

## Detailed Directions and Instructions

### **Boil Water and Salt**

In a medium pot, bring 4 cups of water and  $\frac{3}{4}$  teaspoon sea salt to a boil.

### **Add Grits Gradually**

Slowly pour in 1 cup of grits while whisking continuously to prevent lumps. Reduce the heat to low.

### **Cook Until Creamy**

Stir the mixture often for 20 to 30 minutes, or until it becomes thick and creamy. If the grits are not tender, add more water and continue cooking until they soften.

### **Incorporate Butter and Cream**

Remove the pot from heat. Stir in 2 tablespoons of unsalted butter. If desired, add  $\frac{1}{4}$  cup of heavy cream for extra richness.

### **Cheesy Variation**

For a cheesy variation, mix in 1 cup of grated sharp cheddar cheese

when adding the butter. If the mixture becomes too thick, add a bit more water or cream to reach your preferred consistency.

## Notes

### Serving Suggestions

Enjoy your creamy grits as a breakfast dish topped with a pat of butter and black pepper, or pair them with eggs, sautéed greens, or mushrooms for a hearty meal.



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## Cook Techniques

### **Boiling Water and Seasoning**

Use a medium pot to bring water and salt to a rapid boil, ensuring that the salt is well dissolved to enhance flavor.

### **Gradual Grit Addition**

Pour the grits into the boiling water gradually while whisking to avoid lumps, which is essential for achieving a smooth texture.

### **Cooking for Creaminess**

Maintain a low heat while stirring frequently for 20 to 30 minutes until the grits thicken and reach a creamy consistency. Adjust liquid as necessary for desired softness.

### **Incorporating Butter and Cream**

Remove from heat and mix in unsalted butter for flavor and richness. Additionally, stirring in heavy cream enhances the creaminess if desired.

See also [Lemon Garlic Butter Chicken Linguine](#)

### **Cheesy Variation**

To make cheesy grits, add grated sharp cheddar cheese after incorporating the butter. If the mixture gets too thick, adjust with extra water or cream.

## FAQ

### **What type of grits should I use?**

For the best flavor and texture, use stone-ground white or yellow corn grits.

### **Why do I need to whisk the grits while adding them?**

Whisking while adding grits prevents lumps from forming, ensuring a smooth final product.

### **How do I know when the grits are done cooking?**

Grits are done when they are thick and creamy, with a tender texture. If they remain hard, continue cooking with additional water.

### **Can I make grits ahead of time?**

Yes, you can make grits in advance. Reheat them on the stovetop with a splash of water or cream to restore creaminess.

### **What can I serve with grits?**

Grits pair well with a variety of toppings such as butter, black pepper, eggs, sautéed greens, mushrooms, or even shrimp for a classic Southern dish.

## Conclusion

Creamy Southern-style grits are a versatile and comforting dish that can be enjoyed in a variety of ways. This recipe yields a smooth and rich texture, perfect for serving as a breakfast staple or as a base for a

delicious main meal. With simple ingredients and straightforward preparation, you can easily create a delightful experience that highlights the quintessential flavors of Southern cuisine.

### **Cheesy Grits**

Add 1 cup of grated sharp cheddar cheese when mixing in the butter for a decadent cheesy twist that pairs well with eggs or fried chicken.

### **Herbed Grits**

Incorporate fresh herbs such as chives, thyme, or parsley after cooking for a fragrant and invigorating flavor profile.

See also [Pappardelle with Chicken Recipe for a Savory Dish](#)

### **Spicy Grits**

Stir in some diced jalapeños or a splash of hot sauce for a little heat that elevates the dish and adds exciting flavors.

### **Mushroom and Grits**

Top your creamy grits with sautéed mushrooms and garlic for an earthy and hearty addition that makes for a comforting meal.

### **Breakfast Bowl**

Build a breakfast bowl by serving your grits with poached eggs, sautéed greens, and avocado slices for a nourishing and satisfying start to your day.

### **Seafood Grits**

Pair your grits with shrimp or crab for a classic Southern dish, adding a

touch of lemon juice to enhance the seafood flavor.

### **Sweet Grits**

For a sweeter variation, cook your grits with milk instead of water and top them with maple syrup, fresh fruits, or nuts for a delightful breakfast treat.





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