



We Can't Say It's Cheese™

Cheese Grits

Ingredients

- 2 cups unsweetened Dairy Free Milk
- 2 cups water
- 1 1/2 teaspoons kosher salt
- 1 cup coarse ground cornmeal
- 1/2 teaspoon freshly ground black pepper
- 4 tablespoons Vegan Buttery Spread
- 4 to 6 ounces Cheddar style We Can't say it's Cheese

Directions

1. Place the milk, water, and salt into a large, heavy-bottomed pot over medium-high heat and bring to a boil.
2. Gradually add the cornmeal while continually whisking.
3. Decrease the heat to low and cover. Remove lid and whisk frequently, every 3 to 4 minutes; make sure to get into corners of pot when whisking.
4. Cook for 20 to 25 minutes or until mixture is creamy.
5. Remove from the heat, add the pepper and buttery spread, and whisk to combine.
6. Whisk in the cheese a little at a time.
7. Serve immediately.

Submitted by Jennifer Rice

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