



## Creamy Parmesan Yellow Grits with Gouda Chicken Sausage

Courtesy of Stephanie Ford, Orlando, FL (sessiesideup on Instagram)

1.5 Cups Bob's Red Mill Yellow Corn Grits

2 Cups Organic Whole milk

2.5 cups of Organic Chicken Stock

Kosher Sea Salt to taste

1.5 cups Parmesan cheese, grated

3 Tbsp unsalted butter, cubed

Publix Greenwise Apple Gouda Chicken Sausage

Datil Bee Awesome Sweet Hot Honey to taste

Creole Seasoning to taste



### Method:

Add 1.5 cups of yellow grits to a pot set to medium-high heat filled with the whole milk, chicken stock and Kosher sea salt. Stir occasionally and bring to a boil then turn heat down to low and cover with lid. Give the grits a gentle stir while cooking.

With about 5 minutes of cook time remaining, add the grated parmesan and unsalted butter to the grits and stir until butter and cheese are completely melted.

You can precook and slice the chicken sausage before you make the grits, they can be quickly warmed up and added to the grits. Or you could cook the sausage while the grits are cooking.

Place the grits on a serving dish, along with the sliced chicken sausage. Drizzle the Datil Bee Awesome Sweet Hot Honey overtop, along with the creole seasoning to taste. Serve.

Notes: A quick meal that can be whipped up in 30 minutes.

Food Guy Kitchens • 5485 Bethelview Rd. Ste 360-128 • Cumming, GA 30040  
770-722-4961 • [Rob@FoodGuyKitchens.com](mailto:Rob@FoodGuyKitchens.com) • [www.DatilBeeAwesome.com](http://www.DatilBeeAwesome.com)

