



Grits and Honey with Raspberry-Yogurt

 **SERVINGS**

 **COOKING TIME**

Sweeten up your morning with this recipe for Grits and Honey with Raspberry-Yogurt. Whether you enjoy it with breakfast or brunch, this twist on a southern classic is a delicious way to enjoy fresh flavors and creamy textures. With a splash of honey, raspberry, and pistachios, your grits will come to life in under 30 minutes.

Ingredients

- 1 Cup [Quaker® Old Fashioned Standard Grits, or 8 packets Quick Grits Original](#)
- 4 Cups Water
- 1 Cup Whole Milk
- 1 1/4 Teaspoon Kosher Salt
- 2 Tablespoons Unsalted Butter
- 3/4 Cup Plain Low-Fat Greek Yogurt
- 2 1/2 Tablespoons Honey
- 1 Tbsp Raspberry Jam
- 0.5 Cup Fresh Raspberries
- 1 Tsp Chopped Pistachios
- 0.5 Tsp Honey

Cooking Instructions

1. In a large saucepan bring the water, milk, and salt to a boil over medium heat. Whisk in the Quaker Old Fashioned Grits, reduce heat to low, and simmer, whisking occasionally, until the grits are thickened and tender, about 20-25 minutes. Turn off the heat, and whisk in the butter, yogurt, and honey. If using Quaker Instant Grits combine grits with milk, water, & salt. Microwave on high for 3.5 minutes. Stir in butter, yogurt, and honey.
2. To serve, spoon grits into serving dish and garnish with a spoonful of jam, handful of fresh raspberries, a few chopped pistachios, and a drizzle of honey.