



Smoked Gouda Grits with Mushrooms and Sage



SERVINGS



COOKING TIME

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Smoked Gouda Grits with Mushroom and Sage is a hearty dish perfect to pair with lunch or dinner. This southern staple steps it up a notch with sage, mushrooms, and green pepper for some added freshness to compliment the smokey flavors. This recipe is a great way to enjoy grits in a savory and unique fashion.

Ingredients

- 1 1/2 Cups Quaker® Old Fashioned Standard Grits or 10 packets [Quaker® Old Fashioned - Standard Grits](#)
- 6 Cups Low-Sodium Vegetable Broth
- 3/4 Tsp Kosher Salt
- 1/2 Tsp Onion Powder
- 1/2 Tsp Garlic Powder
- 1/2 Tsp Black Pepper
- 1/4 Tsp Curry Powder
- 2 1/2 T Butter, divided
- 1 1/4 Cups Shredded Smoked Gouda
- 1 T Chopped Fresh Sage
- 2 Cups Sliced Button Mushrooms
- 3 Green Onions, Sliced
- Salt and Pepper to Taste

Cooking Instructions

1. Bring the vegetable broth to a boil; add the Quaker Old Fashioned Grits, garlic and onion powder, curry powder, and salt and pepper. Reduce heat to low, and simmer for 20 minutes, whisking occasionally, until tender. Remove from heat and stir in 2 tablespoons of the butter and smoked Gouda. If using Quaker Instant Grits combine grits with broth, garlic

and onion powder, curry, salt, and pepper and microwave on high for 3.5 minutes. Remove from microwave and stir in 1 ¼ tablespoons of the butter and Gouda.

2. While grits are cooking, melt 1 ¼ tablespoons of butter over medium heat. When butter is melted and foamy, add the chopped sage and fry in the butter until fragrant, about one minute. Add sliced mushrooms, season with salt and pepper, and continue to cook, stirring occasionally, until mushrooms soften and just begin to color.
3. To serve, spoon grits into a serving dish and garnish with the mushrooms and green onions.