

# Grits and Honey with Raspberry-Yogurt

## Ingredients

- 1 cup Quaker® Old Fashioned Standard Grits, or 8 packets Quick Grits Original
- 4 cups water
- 1 cup whole milk
- 1 ¼ tsp kosher salt
- 2 tbsp unsalted butter
- ¾ cup plain low-fat greek yogurt
- 2 ½ tbsp honey
- 1 tbsp raspberry jam
- ½ cup fresh raspberries
- 1 tsp chopped pistachios
- ½ tsp honey

## How to make it

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.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	1

## Made with



Quaker® Old Fashioned - Standard Grits