

Smoked Gouda Grits with Mushrooms and Sage



Ingredients

- 1 ½ cups Quaker® Old Fashioned - Standard Grits
- 6 cups low-sodium vegetable broth
- ¾ tsp kosher salt
- ½ tsp onion powder
- ½ tsp garlic powder
- ½ tsp black pepper
- ¼ tsp curry powder
- 2 ½ tbsp butter, divided
- 1 ¼ cups shredded smoked Gouda
- 1 tbsp chopped fresh sage
- 2 cups sliced button mushrooms
- 3 green onions, sliced
- Salt and pepper to taste

How to make it

1. Bring the vegetable broth to a boil; add the Quaker Old Fashioned Grits, garlic and onion powder, curry powder, and salt and pepper.
2. Reduce heat to low, and simmer for 20 minutes, whisking occasionally, until tender.
3. Remove from heat and stir in 2 tbsp of the butter and smoked Gouda.
4. If using Quaker Instant Grits combine grits with broth, garlic and onion powder, curry, salt, and pepper and microwave on high for 3 ½ minutes.
5. Remove from microwave and stir in 1 ¼ tbsp of the butter and Gouda.
6. While grits are cooking, melt 1 ¼ tbsp of butter over medium heat. When butter is melted and foamy, add the chopped sage and fry in the

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	4-6

Made with



Quaker® Old Fashioned - Standard Grits

butter until fragrant, about one minute.

7. Add sliced mushrooms, season with salt and pepper, and continue to cook, stirring occasionally, until mushrooms soften and just begin to color.
8. To serve, spoon grits into a serving dish and garnish with the mushrooms and green onions.