



Truffled Grits with Goat Cheese

Ingredients

- 1 quart half and half
- 1 garlic clove, minced
- 1 tablespoon+ Tabasco or [Sriracha](#) (optional)
- salt and pepper to taste
- 1 1/4 cup white grits
- 1 tablespoon unsalted butter
- 1/4 cup goat cheese, plus more for garnish
- 1/2 tablespoon [Fustini's White Truffle olive oil](#)
- 1 tablespoon [Fustini's Sage and Wild Mushroom](#) olive oil
- 1 cup baby Bella mushrooms, chopped
- 1 teaspoon parsley, finely chopped

Directions

Step 1.

In a small sauté pan, heat up Sage & Wild Mushroom olive oil. Add mushrooms and sauté until soft and slightly browned. Remove from heat and add to grits. Garnish with more goat cheese and parsley.

Step 2.

In a large saucepan over medium-high heat, bring half and half, garlic and Tabasco/Sriracha (if using) to a slow, rolling boil. Season with salt and pepper. Reduce heat to low and whisk in grits. Continue whisking over very low heat until grits begin to thicken. Add butter, goat cheese and Truffle olive oil.