

Cheesy Grits with Grilled Ramps

Ingredients

1 ¼ cup quick-cooking grits
1 ½ cup sharp white cheddar cheese, shredded
½ cup half and half
3 tblsp. Butter
½ tsp. cayenne pepper
4 cloves minced garlic
24 ramps washed
Olive oil
Salt and pepper to taste

Preparation

In a large saucepan bring 5 cups of salted water to boil. Gradually whisk in grits, reduce heat and stir constantly until creamy and tender, about 5 minutes. Remove from heat and stir in cheddar, half and half, butter, cayenne and garlic. Add salt and pepper to taste. Spread grits evenly on serving platter.

Heat oil on grill pan or large skillet; grill ramps until ramps are charred and tender. Place ramps on grits and drizzle with olive oil and season with salt and pepper.

Makes great main course or side dish.