Cheese Grits

Camp Prep: 10 minutes
Cook Time: 40 minutes

Ingredients

2 cups (16 oz) milk
2 cups water
1 cup uncooked grits
1 tsp salt
1 tsp pepper
2 cups (16 oz) of shredded sharp cheddar

At Home Preparation:

1. Measure and combine grits, salt, and pepper. Put in Ziploc bag and label.

At Campout Preparation:

1. Pre-heat 10” Dutch oven and grease with butter
2. Combine milk and water in Dutch oven, bring to a near boil
3. Add grits/salt/pepper to Dutch oven.
4. Cook until creamy, for 30-40 minutes
5. Before serving, stir in cheese until it melts.

Equipment

10” Dutch oven
Spatula
Serving spoon