

## Roasted Corn Grits

1 - 1.5 stick butter  
2 cups Chicken Broth  
1 cup Heavy Cream  
or Half-nHalf

1 cup Grilled Corn  
1 cup Yellow Corn  
Grits (not instant)

Roast corn in skillet with 1/2 stick butter. In 2 quart pot add broth, cream, grits, remaining butter and corn.

Season to taste.

Bring to a boil, whisking continually for 3 - 4 minutes.

Turn off fire, continue whisking until thickened.

Cover; let stand for 15 minutes. Top with chopped green onions.

Serve and Enjoy!