

Roasted Corn Grits

©From the Kitchen of [Deep South Dish](#)

For the Corn:

2 ears corn
3 tablespoons unsalted butter, *melted*
Salt and pepper to taste

For the Grits:

1 cup salted chicken stock or broth
4 tablespoons unsalted butter, *divided*
1 cup whole milk or half and half
1/4 teaspoon salt, *or to taste*
1/4 teaspoon freshly cracked black pepper, *or to taste*
1 cup stone-ground white or yellow grits
1 green onion, sliced, *for garnish, optional*

For the corn, preheat oven to 400 degrees F. Shuck corn, remove silks, rinse well and let drain. Roll corn in melted butter and sprinkle with seasonings. Place on a foil lined tray and roast for about 25 to 30 minutes, depending on size, brushing with additional butter occasionally. Let cool and cut kernels off of cob; set aside.

Meanwhile, for the grits, add chicken stock and 3 tablespoons butter to saucepan and bring to a boil, stir in milk, salt and pepper. Slowly add in grits until fully incorporated, then add corn, stir and reduce to a simmer. Cook, stirring often, about 10 minutes, or until liquid is absorbed and grits are creamy. Taste, adjust seasonings if needed and transfer to serving bowl. Top with thin slices of remaining butter and serve immediately.

Cook's Notes: I prefer [stone ground white grits](#), however, you may also use standard quick cooking grits, white or yellow. Add sauteed garlic and/or shredded cheese after grits are cooked, if desired. I recommend roasting off from 4 to 6 ears of corn in order to use them alone as a side dish for another meal. I use Jane's Krazy Mixed Up Salt to season the corn. It contains a coarse salt, herbs, spices, onion and garlic. I stir in a little more butter and chopped parsley once the corn is roasted. Six average sized ears will yield somewhere around 3 cups corn kernels, depending on the size of the ears. You'll want to reserve 1 cup of kernels for the grits and reserve the rest for another use. If you use unsalted butter and chicken stock/broth, taste and adjust salt in grits. Grilled corn may be substituted.

Source: <http://deepsouthdish.com> Thank you for supporting my work! Please note that Images and Full Post Content including Recipe ©[Deep South Dish](#). Recipes are offered for your own personal use only and while pinning and sharing links is welcomed and encouraged, do not copy and paste post or recipe text to repost or republish to any social media (such as other Facebook pages, etc.), blogs, websites, forums, or any print medium, without explicit prior permission. Unauthorized use of content from ©Deep South Dish is a violation of both the federal Digital Millennium Copyright Act (DMCA) and copyright law. All rights reserved.