

# Spicy Cheese Grits

1 cup stone ground yellow grits

4 cups water (ideally — ½ beach water from Edisto Island)

1 teaspoon salt

1 cup grated cheddar cheese

1-3 tablespoons **Daily Red** hot sauce

Bring water and salt to a rolling boil. Slowly pour grits into water, stirring constantly with a whisk. Return to a boil, then reduce heat. Cover and simmer slowly for 10-15 minutes, stirring occasionally to prevent scorching. Remove pan from heat and whisk cheese and hot sauce into grits.

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