
Corn Grits

2 ears fresh corn
1 cup onion
2 cloves garlic
1/4 cup butter
2 cups heavy cream
1 cup corn grits
2 cups chicken stock

Grill corn until slightly blackened and cut off of the cob. Melt butter and saute onions until soft, add garlic and cook an additional minute. Bring cream and stock to a boil and whisk in grits. Cover and simmer for 20 minutes, stirring a few times.

When grits are almost done, add corn, onions and garlic. Season with salt and pepper. Garnish with thinly sliced green onions.