

## Three Cheese Grits Soufflé

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4 oz deli ham, cubed  
4 T butter plus 4 t butter, divided  
4 C milk  
1 t dried thyme  
3 T fresh chopped parsley, divided  
Pinch of red pepper flakes

1 C ricotta cheese  
½ C parmesan cheese  
1 C shredded Colby jack cheese, divided  
1 C quick-cooking grits (not instant)  
4 eggs, slightly beaten  
Salt & pepper to taste

### Directions

Melt 4 T of butter in a large sauce pan over medium heat. Add deli ham and sauté until browned (about 5 minutes). Drain ham and set aside.

To the saucepan, add milk, dried thyme, red pepper flakes, 2 T fresh parsley, salt and pepper to taste. Bring to a simmer. Add ricotta cheese, parmesan cheese, and ¾ C of Colby jack cheese. Return to simmer and stir until fully incorporated.

Slowly pour in quick-cooking grits, stirring continually. Cook for 6 to 8 minutes, constantly stirring. Add most of the ham back into the pan (reserving 1-2 T for garnish) and stir to combine. Check seasonings and adjust if necessary.

Remove pan from heat and slowly pour in eggs, stirring vigorously to combine eggs before they cook. Let stand for 60 to 90 seconds before plating. To serve, garnish with remaining butter, cheese, ham, and parsley.

Serves 4

*Note: If you want to make this really decadent, then switch out the milk for half & half, or substitute half of the milk with cream.*

