



ANSON MILLS

Fresh Hominy Grits

Yield

About 4 cups

Time

About 20 minutes, if you have the hominy already prepared

Cooking Notes

The hominy must be hot and hydrated before it is creamed out with the butter. In the saucepan, the kernels will swell and become slightly creamy. At that point, it is safe to stir in the butter.

Equipment Mise en Place

For this recipe, you will need a food processor, a rubber spatula, a heavy-bottomed large saucepan, and a wooden spoon.

Ingredients

1 recipe Fresh Whole Hominy (about 3 cups), freshly made or made ahead and chilled
1³/₄ to 2 cups boiling water
5 tablespoons cold unsalted European-style butter
1 teaspoon fine sea salt
Freshly ground black pepper (optional)
Fresh Red Chile Hot Sauce

Directions

- 1.** Turn the hominy into a food processor and pulse until you have the texture of coarse grits. How long this takes will depend on whether you begin with hot or cold hominy—cold hominy can take up to thirty-five 1-second pulses but hot hominy will break down much more quickly.
- 2.** Transfer the hominy to a heavy-bottomed large saucepan, set the pan over low heat and warm, stirring constantly with a wooden spoon. When the hominy is hot throughout and has begun to try to stick to the bottom of the saucepan, after about 5 minutes, add 1 cup of the boiling water and continue to stir to hydrate the grits. They will remain stout in texture. Add boiling water bit by bit—up to an additional 1 cup—and stir until the grits begin to swell and soften, about 5 minutes; the hominy must be hydrated throughout before the butter is added or the butter will coat the kernels and prevent them from absorbing water. Over continued low heat, add the butter and stir until the grits are creamy. Season with the salt and, if desired, add freshly ground black pepper to taste. Serve hot with Fresh Red Chile Hot Sauce. (To keep the grits hot for up to 30 minutes, transfer them to a heatproof bowl, cover with aluminum foil, and set the bowl over barely simmering water in a saucepan. Before serving, stir well and, if necessary, thin the grits with a little hot water.)