

Tillamook Cheesy Maple Sausage Grits Bowl

Ingredients

- ½ Cup of Instant Grits
- 1 Cup of Reduced Sodium Chicken Broth
- 1 Cup of Heavy Whipping Cream
- 1 Tbsp of Chicken Bullion Seasoning
- 1 Cup of Tillamook Sharp Cheddar Cheese
- 2 Tbsp of Tillamook Butter (separated)
- 1 Tsp black pepper
- 1 Tsp onion Powder
- 1 Tsp Garlic powder
- 1 Cup Diced sweet onion
- 1 lb of ground sausage
- 1 tsp of kosher salt
- 2 Tbsp Maple syrup
- Sliced green onion for garnish

Recipe

1. Heat your grill up on high and place a griddle on top.
2. Place a Tbsp of butter on the griddle and cook the sausage and onion together. Season with salt halfway into the cooking process.
3. Once the sausage has completely browned, add the maple syrup and cook for an extra minute. Remove from the griddle and set to the side
4. In a medium pot over medium high heat, add chicken broth, 1 Tbsp Butter, black pepper, onion powder, garlic powder, bullion seasoning, and heavy whipping cream.
5. Bring that mixture to a rolling boil, and stir in the grits.
6. After a minute, reduce the heat to low, and cover the pot. Stir the grits after every 2 minutes until thickened.
7. Add the Tillamook sharp cheddar cheese, and stir in well.
8. Serve grits in a bowl, topped with the maple sausage, and garnished with green onion and hot sauce.
- 9.