

Dear *Bon Appétit*,

I had dinner with friends at LOPEZ, a neighborhood restaurant just outside Cleveland. I don't usually care for grits, but their version, with smoked Gouda, was amazing. How can I get the recipe?

JILLIAN SWIFT, *Cleveland Heights, OH*

SMOKED GOUDA AND CHIPOTLE GRITS

10 SERVINGS At the restaurant, the grits are usually made with jalapeño chiles. To heighten the smoky flavor, chipotle chiles are sometimes used instead, as in this version.

- 2 tablespoons ($\frac{1}{4}$ stick) butter
- 2 cups fresh corn kernels
or frozen, thawed
- 1 medium onion, chopped
- 5 cups water
- 2 cups whole milk
- 1 teaspoon coarse kosher salt
- 1 teaspoon coarsely ground
black pepper
- $1\frac{1}{2}$ cups quick-cooking white
hominy grits
- 2 cups (packed) coarsely grated
rindless smoked Gouda cheese
(about 8 ounces)
- 1 tablespoon chopped canned
chipotle chiles in adobo^{*}
- Chopped fresh cilantro

Melt butter in heavy large saucepan over medium-high heat. Add corn and onion. Sauté until onion is golden, about 10 minutes. Add 5 cups water, milk, 1 teaspoon coarse salt, and 1 teaspoon pepper to pan; bring to boil. Gradually add grits, whisking until mixture is smooth and comes to boil. Reduce heat to low and simmer until grits are thick and tender, whisking often, about 15 minutes. Mix in cheese and chipotle chile. Stir until cheese melts.

Transfer grits to shallow bowl. Sprinkle with cilantro and serve.

^{*}Dried, smoked jalapeños in a spicy tomato sauce called adobo; available at some supermarkets and at specialty foods stores and Latin markets.