

Baked Cheese Grits



From the Sensenig's Recipe Book

Ingredients

4 cups water
1 cup quick-cooking grits
1/2 cup butter
2 - 2 1/2 cups shredded cheddar cheese
2 tbsp seasoning salt
3 eggs beaten (put little grits mix in bowl with beaten eggs, then pour and stir into rest of grit mixture)

Preparation

Preheat oven to 350 degrees. Lightly grease a 9 x 13 inch baking dish

In a medium saucepan, bring the water to boil. Stir in the grits, and reduce heat to low. Cover, and cook 5 to 6 minutes, stirring occasionally. Mix the butter, cheese and seasoning salt. Remove from heat, cool slightly and fold in eggs. Pour into the baking dish.

Bake 45 - 60 minutes or until the top is light browned

Notes:

If your don't use quick-cooking grits you need additoanal time to cook

Source:

Linda Meese