



CHEESE AND GRITS

- 1 Cup Grits
- 1 ½ Quarts Water
- 1 Teaspoon Salt
- 1 Clove Garlic, Crushed
- ¼ Pound Butter
- 4 Eggs, Slightly Beaten
- ½ Cup Milk
- 12 Ounces Sharp Cheddar, Grated
- ½ Teaspoon Hot Pepper Sauce
- ½ Cup Sharp Cheddar, Grated

DIRECTIONS

1. Bring water to boil, slowly add grits and salt.
2. Cook over low heat 25 to 30 minutes, stirring occasionally.
3. During last 5 minutes, add garlic.
4. Stir in butter until it melts.
5. Then add eggs, milk, 12 ounces of cheese, and hot pepper sauce.
6. Place in a greased 3 quart casserole and sprinkle with ½ cup cheese.
7. Bake in a 325 degree oven for 45 to 50 minutes.