



## CHEESE GRITS

- 1 ¼ Cups Grits
- 3 ½ Cups Boiling Water
- 1 Cup Cheddar Cheese
- ½ Cup Butter
- 2 Eggs
- 1 Ounce Dry White Wine
- 1 Cup Milk
- ½ Cup Grated Swiss Cheese

## DIRECTIONS

1. Cook grits in boiling water for 10 minutes.
2. Add cheddar and butter into grits.
3. Stir until melted.
4. Remove from heat.
5. Combine eggs, wine and milk.
6. Add to grits mixture.
7. Pour into a greased casserole dish and bake in a 350 degree oven for 45 minutes.
8. Sprinkle with Swiss cheese and continue cooking for 5 to 6 minutes.