



CHEESE GRITS CASSEROLE

- 1 Teaspoon Salt
- 1 Cup Grits (Not Instant!)
- 1 Cup Shredded Cheese – Cheddar, Muenster, Gouda, Edam or Swiss
- ¼ Teaspoon Garlic Powder
- 2 Tablespoons Butter
- 1 Can Chopped Mushrooms, Drained
- 1 Cup Diced Ham
- 1 Cup Sliced Celery
- 6 Ounces Processed Cheese Food (Velveeta)
- ½ Cup Crushed Potato Chips
- Paprika

DIRECTIONS

1. In saucepan, bring 5 cups water and salt to boil.
2. Slowly add grits, whisking until smooth.
3. Lower heat to low, cover, and simmer for 20 minutes, stirring occasionally.
4. Add cheese and stir until melted.
5. Season with onion powder.
6. Heat butter in a skillet and sauté mushrooms and meat for a few minutes.
7. Make a lawyer of half the grits in a buttered 2 quart casserole dish.
8. Add mushroom meat later and sprinkle with celery.
9. Cover with remaining grits.
10. Arrange cheese slices on top in a single later and sprinkle with crushed chips.
11. Sprinkle with paprika.
12. Bake in a 325 degree oven for 20 to 25 minutes.