



BUTTERED CHEESE GRITS

- 10 Ounces Grits
- Salt to Taste
- 1/2 Cup Grated Cheddar Cheese
- 1/4 Cup Grated Cheddar Cheese
- 1/3 Stick of Butter
- 3/4 Cup Cream or Milk

DIRECTIONS

1. Cook grits with salt to taste according to package directions.
2. Remove from stove and add 1/2 cup of cheese and the butter, stir to combine.
3. Place into a buttered 3 quart casserole.
4. Stir in the milk.
5. Sprinkle with remaining cheese.
6. Bake 15 to 20 minutes in a 425 degree oven.
7. Stir before serving hot.