



CHILI CHEESE GRITS

- 1/2 Cup Grits
- 2 1/2 Cups Water
- 4 Tablespoons Butter
- 1 Teaspoon Salt
- 1 Egg, Beaten
- 1 1/2 Cups Grated Cheddar Cheese
- 1 Small Onion, Chopped
- 4 Ounces Chopped Green Chilies

DIRECTIONS

1. Add grits to boiling water and cook until done.
2. Add all other ingredients while grits are hot.
3. Stir well.
4. Pour into a lightly buttered casserole dish.
5. Bake at 300 degrees for 1 hour.