

Recipe by Chef Nancy Russman©2008

Cheese Grits

- 1 cup of quick grits cooked in 4 cups of water, follow the package directions
- When grits are cooked turn off stove and add slowly stirring until melted: 1 stick of margarine or butter
 - 1 cup of grated cheddar
 - 1 stick of Kraft garlic cheese (cut up)
 - 1 large egg plus enough milk to make 1 cup
- When all items are melted and combined pour into casserole dish. You may cook or, after cooling you may refrigerate or freeze.
- When ready to serve place in preheated 350 oven and bake until top browns and grits are "set", about 1 hour.
- Let grits sit about 15 minutes before serving.