

Southern

Living Modified by

Ron Cookston

Cheddar Cheese Grits Casserole

Total: 55 mins

Yield: Makes 6
servings



Ingredients:

4 cups milk or chicken broth

1/4 cup butter

1 cup uncooked quick-cooking grits

1 large egg, lightly beaten

1 cups (8 oz.) shredded sharp Cheddar cheese

1 teaspoon salt

1/2 teaspoon pepper

1/4 cup grated Parmesan cheese

Directions

Step 1

Preheat oven to 350°. Bring milk just to a boil in a large saucepan over medium-high heat; gradually whisk in butter and grits. Reduce heat, and simmer, whisking constantly, 5 to 7 minutes or until grits are done. Remove from heat.

Step 2

After allowing the grits to cool stir in egg and next 3 ingredients. Pour into a lightly greased 11- x 7-inch baking dish. Sprinkle with grated Parmesan cheese.

Step 3

Bake, covered, at 350° for 35 to 40 minutes or until mixture is set.

I replace the table salt with Lawry's season salt and add a teaspoon of tobacco or Frank's hot sauce.

*Happy Holidays,
Ron*