

Baked Cheese Garlic Grits

Ingredients

- 1 cup Quaker® Quick Grits - Original
- 1 tsp salt
- 4 cups boiling water
- 1 ½ cups (6 oz) shredded sharp cheddar cheese
- 1/2 cup butter or margarine
- 1/2 cup milk
- 2 eggs, beaten
- 1 garlic clove, minced

How to make it

1. Heat oven to 350°F.
2. Stir grits into salted boiling water in large heavy saucepan.
3. Return to boil.
4. Reduce heat; cook for 2 ½ to 5 minutes, stirring occasionally.
5. Add cheese, butter, milk, eggs and garlic, stirring until cheese is melted.
6. Pour into greased 2-quart casserole or baking dish.
7. Bake 1 hour.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	60 min	70 min	6

Made with



Quaker® Quick Grits - Original