

Baked Cheese Garlic Grits



Ingredients

- 1 Cup(s) Quaker® Quick Grits - Original
- 1 Teaspoon(s) Salt
- 4 Cup(s) Boiling Water
- 1-1/2 Cup(s) (6 oz) shredded Sharp Cheddar Cheese
- 1/2 Cup(s) butter or margarine
- 1/2 Cup(s) 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 1/2 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.



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PREP
TIME

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COOK
TIME

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TOTAL
TIME

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SERVING

6

Made with

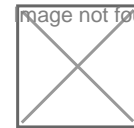


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Quaker® Quick Grits - Original