

Cheese Grits

Ingredients:

4 c. boiling water
1 tsp. salt
1 c. quick cooking grits
6 oz. mild cheddar cheese, grated, can use Velveeta cheese
1 stick margarine
2 tbsp. milk
2 eggs, well beaten
Dash of garlic powder, optional

Preparation:

Bring water to boil, add salt and grits.
Cook until thick.
Remove from heat, add margarine and cheese.
Stir until dissolved, add milk and eggs.
Stir but do not beat; pour into greased casserole
and bake at 400 degrees for 45 minutes.
Sprinkle with paprika before baking.

Serves 10 people