

Grits

Ingredients:

1 qt. milk
1/2 and 1/2 c. butter
1 c. hominy grits
1 c. grated Gruyere cheese
1/2 c. Parmesan cheese
1 tsp. salt
1/8 tsp. pepper

Preparation:

Bring milk to boil.
Add 1/2 cup butter.
Gradually stir in grits, add 1 cup grated Gruyere cheese.
Stir constantly until mixture thickens and looks like Farina.
DO NOT UNDER COOK.
Remove from heat and add salt and pepper.
Whip 5 minutes with mixer.
Pour into a buttered 9x13x2 inch pan.
Let set in refrigerator until firm.
Cut in squares.
Put in buttered dish like fallen dominoes.
Pour 1/3 cup butter over grits.
Sprinkle with Parmesan.
Bake at 400 degrees for 30-35 minutes.