

BAKED CHEESE GRITS

3 cups yellow grits, not quick or instant
9 cups water
3 crushed cloves of garlic
1½ sticks butter
2 tsp salt
2/3 tsp black pepper
3 tbsp chopped garlic
12 oz grated sharp cheddar
5 eggs
1½ cups milk

1. Pre heat oven to 350 degrees.
2. Bring 9 cups of water to a boil slowly put in grits stirring to avoid lumps and add 3 crushed cloves of garlic. Cook at low boil for 5 minutes stirring from time to time, remove from fire and let stand for three or four minutes.
3. Add butter, salt, black pepper, chopped garlic, and cheese into the grits and stir till butter and cheese are melted.
4. Beat together eggs and milk in a small bowl, add to grits and mix well.
5. Pour into baking dish and bake for one hour or till mixture sets.
6. Serve immediately