

Cheesy Grits Casserole

Ingredients

4 cups water

1 teaspoon salt

1 cup quick-cooking grits

1 (16 ounce) package sharp cheddar cheese

1¼ cup butter, melted

2 eggs, slightly beaten

Directions

Heat water and salt to boiling.

Gradually add grits and return to boiling.

Reduce heat.

Simmer uncovered, stirring for 5 minutes.

Remove from heat and allow to cool, slightly.

Add cheese, butter and eggs, mix well to ensure all of the grits are incorporated.

Bake at 350 degrees until a light golden brown, about 30 minutes