



Baked Cheese Garlic Grits

 **SERVINGS** not found or type unknown

6

 **COOKING TIME** not found or type unknown

60 min

Baked Cheese Garlic Grits is a delicious comfort food casserole to eat with breakfast or brunch. Enjoy this recipe for holiday mornings, birthday celebrations, or just when you want to start your morning in a special way. Creamy and full of great texture, this dish will warm up any chilly morning and fill bellies with something hearty.

Ingredients

- 1 cup [Quaker® Quick Grits - Original](#)
- 1 tsp salt
- 4 cups boiling water
- 1 ½ cups (6 oz) shredded sharp cheddar cheese
- 1/2 cup butter or margarine
- 1/2 cup milk
- 2 eggs, beaten
- 1 garlic clove, minced

Cooking Instructions

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 ½ 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.