

Tim Farmer's Country Kitchen

Garlic Cheese Grits Casserole

*2 cups Weisenberger grits
4 cups water
1 teaspoon salt
3 cups milk*

*1 stick butter, melted
2 cloves, garlic, crushed*

*4 eggs
2 cups cheese*



Make grits using first 4 ingredients. Set aside. Melt butter and stir in crushed garlic until fragrant. Add to grits. Beat eggs in separate bowl. Add some grits to the eggs to temper them and then return mixture to grits. Add cheese and mix well. Pour into dish and bake for 45 minutes at 375 degrees.

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