

Down Home Delicious with Chef Suzanne

Garlic Cheese Grits Casserole

6 cups chicken stock
¼ tsp. garlic powder
1 ½ tsp. salt
¼ tsp. pepper
2 cups regular grits
16 oz. cubed cheddar cheese
½ cup milk
4 eggs, beaten
½ cup butter
8 oz. grated sharp white cheddar

1. Preheat oven to 350°F. Grease a 4 quart casserole dish.
2. Bring the stock, garlic powder, salt, and pepper to a boil in a 2 quart saucepan.
3. Stir in the grits and whisk until completely combined. Reduce the heat to low and simmer stirring constantly to prevent sticking and lumps, until the grits are thick, about 10-12 minutes.
4. Stir in cubed cheddar cheese and milk. Gradually stir in the eggs and butter, stirring until they are well combined.
5. Pour the mixture into the prepared casserole dish. Sprinkle with white cheddar cheese and bake for 35-40 minutes or until set.