

Julie's Garlic Cheese Grits

- $\frac{3}{4}$ cup milk
- 2 eggs
- 1 teaspoon minced garlic
- 1 teaspoon garlic powder
- 1 dash hot pepper sauce
- 6 cups water *
- 1 teaspoon salt
- $1\frac{1}{2}$ cup quick-cooking grits *
- $\frac{1}{4}$ cup butter
- 12 ounces shredded sharp Cheddar cheese, divided
- 1 Velveeta fresh pack (the Velveeta that's portioned into 5 packs)

Preheat the oven to 350 degrees F (175 degrees C). Grease a 2-quart baking dish.

Beat together milk, egg, garlic powder, and hot pepper sauce in a large bowl until well combined. Set aside.

Bring water, minced garlic, and salt to a boil in a saucepan; cook and stir grits in boiling water until thickened, 3 to 5 minutes. Remove from heat; add butter, Velveeta, and about 1/2 of the Cheddar cheese. Stir egg mixture into grits until well combined, then pour grits into the prepared baking dish. Sprinkle remaining Cheddar cheese over grits.

Bake in the preheated oven until cheese is melted and grits are set, about 1 hour. Allow grits to cool for 20 to 30 minutes before serving. Grits should be cornbread-like.

*Make 6 servings of grits

Base recipe here: <https://www.allrecipes.com/recipe/232702/kentucky-garlic-cheese-grits/>