

Julie's Garlic Cheese Grits

Quick Grits (NOT Instant Grits)

Minced Garlic (the dried kind)

Season Salt (any kind – I use Tony Chachere's Creole Seasoning)

1-2 T Real Butter

Salt

Cayenne Pepper

Garlic Powder

Worcestershire Sauce

Velveeta (about ¼ a pound diced – not a lot, just enough to help make it creamy)

Shredded Sharp Cheddar Cheese – at least 2 cups

2-3 eggs

Using the directions on the package, make 6 servings of Quick Grits, but add ½ teaspoon of minced garlic, a tablespoon or two of butter, and about ½ teaspoon of salt to the water.

Once the grits are done, add a dash of Worcestershire, the Velveeta and shredded cheeses, about 1 teaspoon of garlic powder, and a couple of tablespoons of butter (optional).

If you aren't in a hurry, let the grits cool down to room temperature and fold in 2 large (or three small) beaten eggs. If you are in a hurry, add some of the hot grits to the beaten eggs a little at a time until the eggs warm up, then add the eggs to the grits.

Pour into a greased 9x13 pan. Lightly sprinkle top with cayenne pepper. Bake at 375° for 45 minutes to an hour.