



Ingredients

8 servings quick grits
8-12oz. sharp cheddar cheese (grated)
2 eggs (slightly beaten)
1 stick of butter
Tabasco Sauce
Worcestershire Sauce

What To Do:

Make quick grits according to package for serving 8. Allow grits to really cook down, removing most moisture.

In a large casserole dish, add grits, 8 to 12 ounces of freshly grated really sharp cheddar cheese, 2 slightly beaten eggs, 1 stick butter, Tabasco to taste, and a great helping of Worcestershire sauce (at least one tablespoon.)

Mix the above very well and quickly! Bake at 350 degrees for one hour, until a lovely golden brown crust forms on the grits.