

CHEESE GRITS

INGREDIENTS

4 cups of boiling water
1 cup instant grits
½ tsp salt
1 stick salted butter
1 cup 2% or whole milk
1 extra large egg
10 ounces grated sharp cheddar cheese

A JACKSON
FAMILY
TRADITION

*These can be made
ahead of time and
served as a Christmas
side dish for breakfast
or dinner. These can
be doubled to please a
large crowd.*

DIRECTIONS

On the stove top, bring water to a boil. Add grits slowly.

Add salt, butter and milk.

Pre whisk your egg and stir in very quickly so it won't cook.

Add cheddar cheese and stir.

Pour into a greased 9x9 glass dish and bake at 350 for 40 minutes.

Serve and eat.

To make ahead, put in refrigerator and bake 40 minutes before serving.