



From the kitchen of
The Ponderosa Lodge Farm &
Bed & Breakfast
www.theponderosalodge.com

Cheesy Grits

- 1 1/2 c. milk
- 1 1/2 c. water
- 3/4 c. quick-cooking grits
- 1 tsp. salt
- 1/2 stick (4 tablespoons) butter
- 3 large eggs, beaten
- 2 c. grated Cheddar cheese, divided

Preheat the oven to 375 and grease a 2-quart casserole dish.

Bring the milk and water to a boil in the casserole dish. Slowly stir in the grits and salt and reduce the heat to medium-low. When the grits absorb the liquid and have the texture of applesauce, stir in the butter, eggs and 1 1/4 cup of cheese. Stir until fully melted. Adjust the salt to taste.

Bake in the oven until the center becomes firm and puffs up, 25 - 30 minutes.

Remove from the oven and garnish with the remainder of the cheese. Let the cheese melt and then serve.