



Southern Style Cheese Grits

Ingredients

1 Qt. Whole Milk
1/2 plus 1/3 Cup Butter
1 Cup Quaker Grits
1 Teaspoon Salt
1/8 Teaspoon Pepper
1 Cup Grated Gruyere Cheese
1/3 Cup Grated Parmesan
Cheese

1. Bring milk to a boil. Add 1/2 cup butter, cut into pieces, so it melts faster
2. Gradually stir in grits. Resume low boil and continue cooking until it thickens (stirring throughout so as to no let it burn the bottom).
3. Remove from heat, season with salt and pepper, then beat with electric mixer for 5 minutes. Add gruyere cheese to taste
4. Pour into 13X9X2 casserole dish and allow to set. Pour 1/3 cup melted butter and sprinkle with grated parmesan cheese.
5. Bake at 400 degrees for 30 minutes.
6. Enjoy! And take an extra Lipitor!