



*...from Marky Maypo's kitchen to yours*

## **Southern Scrambled Eggs**

- 1 1/2 cups water
- 1/2 cup **Maypo** Enriched Hominy Grits, uncooked
- 1 tablespoon margarine or butter
- 1 cup shredded Swiss cheese (about 4 oz.)
- 6 eggs, beaten
- 1 cup cubed ham
- 2 tablespoons green onions, sliced
- 1/2 teaspoon salt, optional
- 1/8 teaspoon pepper

In a large skillet, bring water to a boil. Slowly stir in **Maypo** grits; reduce heat. Simmer 3 to 5 minutes or until thickened, stirring frequently. Stir in margarine. Combine 1/2 cup cheese with remaining ingredients; mix well. Pour into grits; stir lightly.

**NOTE:** Once grits and eggs mixture are combined, do not over mix or eggs will become dry and appear curdled.

Cover over medium heat until eggs are soft set and cheese is melted, stirring occasionally. Sprinkle with remaining cheese.

Serves 6

