



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

## **Garlic Cheese Grits**

- 1 1/2 cups **Maypo** Enriched Hominy Grits
- 6 cups water
- 2 teaspoons salt
- 1/2 cup butter
- 3 eggs, well beaten
- 16 ounces shredded Cheddar Jack cheese
- 2 to 3 fresh cloves garlic, finely minced
- cayenne pepper to taste

Preheat oven to 350F. Bring water and salt to a rolling boil; gradually stir in **Maypo** grits with a fork. Cook, stirring constantly, until all water is absorbed. Stir in butter a tablespoon at a time; quickly stir in beaten eggs into the grits. Stir in shredded cheese, garlic and cayenne pepper. Put into a greased 2 1/2-quart casserole. Bake approximately 75 minutes.

