



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

## **Grits Casserole**

- 2 lbs ground sausage (not links)
- 3/4 cup **Maypo** Enriched Hominy Grits
- 1 teaspoon salt
- 2 1/4 cups water
- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 1 cup milk
- Pinch of ground black pepper
- 3/4 cup shredded Cheddar cheese
- 4 eggs

Preheat oven to 325F. In a heavy skillet brown sausage. Drain excess fat; set aside sausage. In a separate pan, boil salt and water; slowly add **Maypo** grits. Cover and cook five minutes, reducing heat to low and occasionally stir. In another saucepan, melt butter; stir in flour, pepper and milk. Cook until lightly brown, constantly stirring until it thickens. Add cheese, stirring until blended. Add sausage and half of the cheese sauce to cooked **Maypo** grits. Pour into a lightly greased casserole dish. With back of a large serving spoon, make 4 indentations in grits. Break an egg into each indentation. Bake approximately 15 minutes or until eggs are done. Reheat remaining cheese sauce to serve with grits and eggs.

