

## Garlic Cheese Grits

12 servings

6 C. chicken broth

1 tsp. salt

1/2 tsp. pepper

1/2 tsp. garlic powder

2 C. quick cooking grits

16 oz. Cheddar, cubed

1/2 C. milk

4 eggs, beaten

8 T. butter

8 oz. grated Jack cheese

Bring the broth, salt, pepper, and garlic powder to a boil in a 2-quart saucepan. Stir in the grits and whisk until completely combined. Reduce the heat to low and simmer until the grits are thick, about 8 to 10 minutes. Add the cubed Cheddar and milk and stir. Gradually stir in the eggs and butter, stirring until all are combined. Pour the mixture into a greased 4 qt. casserole dish. Sprinkle with Jack cheese and bake at 350 for 35 to 40 minutes or until set.