

## Cheesy Baked Grits

*If you're lucky enough to have leftovers, reheat them in the microwave. (pictured on page 14)*

Prep: 15 min. Bake: 50 min.

- 1 cup uncooked regular grits
- 1 (16-oz.) package pasteurized prepared cheese product, cubed (see note)
- ½ cup butter
- 6 large eggs
- ¼ cup milk
- ½ tsp. salt
- Paprika

Prepare 1 cup grits according to package directions; remove from heat, and stir in three-fourths of cheese and butter until blended.

Whisk together eggs, milk, and salt. Gradually whisk about one-fourth of hot grits mixture into egg mixture; add to the remaining hot grits mixture, whisking constantly. Spoon mixture evenly into a lightly greased 13- x 9-inch baking dish. Bake at 350° for 30 minutes. Sprinkle with remaining cheese and paprika; bake 10 to 20 minutes or until set. Yield: 8 servings.