

Grits and Cheese Breakfast Casserole

Ingredients

- 1 1/2 cup cooked Grits
- 1/2 lb Velveeta cheese
- 1 cup chopped ham
- 1/2 stick margarine
- 3 eggs (beat in bowl)
- 1/4 cup milk
- dash salt (to taste but start with a pinch)

Summary

Yield: 12

Source: Aunt Imogene Clayton

Prep Time: 5 minutes

Category: Breakfast

Cuisine: American

Instructions

Add cheese and margarine to hot cooked grits. In a separate bowl beat eggs and add milk and ham. Stir egg mixture in with cheese and grit mixture. Pour into a buttered 8x11 inch baking dish. Bake for 45-60 min at 350°.

Notes

Different variations: You can add a dash of red pepper, 1 teaspoon of baking powder, or 1/4 lb of sharp cheese grated.