

Grandma Nellie's Cheese Grits

1 cup Bost Grist Mill grits
4 cups water
1 tsp. salt
1/2 cup butter
1 1/2 cups grated sharp cheddar cheese
1/2 cup milk
2 eggs, beaten

Slowly cook grits in 4 cups boiling salted water. Add butter and cheese. Stir in milk and beaten eggs. Mix well. Pour into greased casserole. (Cover with crushed cornflakes - optional)
Bake at 350 for 45 min.

Serves 12. - *Robin Rose*