

RECIPE

Southwestern Garlic Cheddar Cheese Grits



Ready in **35-40 minutes**

Serves **8-10 people**

— *Recipe from Leona Scott & Sharon Scott*

Ingredients

- 1 cup uncooked grits
- ½ to 1 cup of grated cheddar cheese or up to 8 ounces (A Mexican blend works well, too.)
- ½ cup of your favorite salsa
- 1 tsp of minced garlic or ¼ tsp of garlic powder

Preparation

1. **Follow directions** on the label for cooking 1 cup of quick-cook grits (I use Quaker).
2. **To the cooked grits**, add cheese, garlic and salsa. Stir until the cheese is melted. Check flavor, adding salt or pepper to taste.
3. **Bake at 350F** for 20-30 minutes.

Kitchen Tips

- If this is your first time making grits, in Step 1, make sure to pour the grits into the boiling water *slowly* and stir them with a fork so the grits don't get clumpy.
- To make it more of a meal, consider adding one of your favorite cooked sausages prior to baking. I like to use andouille or chicken and apple. In the picture above, I sauteed some chicken and apple sausage slices and mixed them in before baking.
- This is a great side dish to serve with a breakfast casserole or even hot dogs.