

## **Meme's Garlic Cheese Grits Recipe**

### Ingredients:

1 cup quick grits, cooked according to package directions using 4 cups water and 1 teaspoon salt  
6 Tablespoons margarine (or butter), cut up  
6 ounces Velveeta cheese, cut up  
2 garlic cloves, minced  
2 eggs beaten (with a fork or whisk) in a liquid measuring cup  
Barber's milk: add to eggs to make 1 cup (I use skim)

### Preparation:

Preheat oven to 350 degrees. Mix hot, cooked grits with margarine, cheese and garlic. Stir until margarine & cheese are melted. Add egg & milk mixture and mix well.

Pour in a 9 x 13 pyrex dish and bake for 50 minutes. Let cool slightly.

Serve as a breakfast dish or as a starch dish with any entrée.