



Cheesy Baked Grits

Oscar · 28/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

12

Description

I had these cheesy baked grits at a party at a colleagues house Ive loved cheese grits for years but these are by far the best Ive ever had

Ingredients

— - 1 quart milk - ½ cup butter - 1 cup uncooked grits - 1 teaspoon salt - ½ teaspoon white pepper - 1 cup shredded Cheddar cheese - ? cup butter - ½ cup grated Parmesan cheese

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish. Bring milk to a boil in a large pot over medium heat. Melt 1/2 cup butter in boiling milk. Gradually mix in grits; cook for 5 minutes
2. stirring constantly. Remove from heat and season with salt and pepper. Beat with a whisk or electric mixer until smooth. Mix in Cheddar cheese and 1/3 cup butter. Transfer to the prepared baking dish and sprinkle with Parmesan cheese. Bake in the preheated oven until firm
3. about 1 hour.