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Southern Grits Casserole

Prep Time: 20 minutes Cook Time: 45 minutes

SERVES 12

Ingredients:

6 Cups of Water
2 Cups of uncooked Grits
1 Stick of Butter, divided
3 Cups of Cheddar Cheese, divided
1 pound of ham, cubed
1 bell pepper, chopped
1 onion, chopped
1 12oz container of mushrooms
12 eggs
½ cup milk
Salt & pepper to taste

Steps:

1. Preheat oven to 350 degrees. Lightly grease a large baking dish.
2. Bring water to a boil in a large sauce pan, stir in grits. Reduce heat, cover and simmer for 5 minutes, until liquid has been absorbed. Mix in ½ the butter, ½ the cheese with salt & pepper. Mix until cheese is melted.
3. In a skillet over medium-high heat, cook the ham and vegetables until meat is done and vegetables are to your liking (not too crunchy). Pour the ham and vegetables into the pot with the grits.
4. Beat the eggs and milk in a bowl and pour into the skillet. Lightly scramble, then mix into the grits.
5. Transfer the grits into the prepared casserole dish. Dot with remaining butter and top with the remaining cheese.
6. Bake 30 minutes in the preheated oven.

Recipe submitted by:

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