

Cheese Grits Casserole

3 cups water

3/4 cup ALBERS Quick Grits

2 cups (8oz.) shredded sharp cheddar cheese (divided)

3/4 cup Evaporated Milk

1/3 cup butter or margarine, softened

2 large eggs, lightly beaten

6 to 12 drops hot sauce

1/8 tsp. ground black pepper

Preheat oven to 375°F. Grease 2-qt. baking dish. **Bring** water to a boil in a medium saucepan; slowly stir in grits. Cover pan; reduce heat to low. Cook, stirring occasionally for 5 to 6 minutes.

Add 1-1/2 cups cheese, evaporated milk and butter to saucepan; stir until cheese and butter are melted. Add eggs, hot pepper sauce and pepper; stir well. Pour into prepared baking dish; sprinkle with remaining cheese

Bake for 40 to 45 minutes or until golden brown and puffy. Let stand for 5 minutes before serving.