

# CHEESY BREAKFAST GRITS



Makes a 2-quart casserole

*Sitting down to this hearty breakfast casserole will bless the folks who come in from doing morning chores.*

1/2 LB BREAKFAST SAUSAGE	1/4 T BLACK PEPPER
1 CUP COOKED HOMESTEAD GRITS	1 CUP MILK
2 T BUTTER	1/2 CUP GRATED CHEESE
2 T HOMESTEAD WHOLE WHEAT FLOUR	4 EGGS

- ❖ Preheat oven to 325°.
- ❖ Brown sausage; set aside.
- ❖ Melt butter in saucepan and stir in flour, pepper and milk. Cook on medium heat, stirring until thickened.
- ❖ Add cheese and stir until melted.
- ❖ Add cooked sausage and 1/2 of the cheese sauce to the cooked grits.
- ❖ Grease a 2-quart casserole dish. Pour in grits mixture. Make four indentations in grits with back of large spoon. Break one egg into each indentation.
- ❖ Bake for about 20 minutes or until eggs are cooked through.
- ❖ Serve with remaining heated cheese sauce.