



For more recipes, visit www.mtsgourmet.com

Baked Spicy Garlic Cheese Grits

Cheese grits – good. Garlic cheese grits – better. MyThreeSons Gourmet Pimento Cheese garlic grits – awesome. Feel free to use the Emmy's Original flavor if the heat of Fire Roasted Jalapeno is too much for you.

Prep time: 10 minutes

Cook time: 50 minutes

Makes 12 servings

2 (10-ounce) containers MyThreeSons Gourmet Pimento Cheese Fire Roasted Jalapeno
6 cups chicken broth
1/4 teaspoon garlic powder
1/2 teaspoon salt
1/4 teaspoon pepper
2 cups quick or regular grits (not instant)
1/2 cup milk
4 eggs, beaten
6 tablespoons unsalted butter

Preheat the oven to 350 degrees. Spray a 4-quart casserole dish with nonstick cooking spray. Set aside 1/2 container of MyThreeSons Fire Roasted Jalapeno.

In a 2-quart saucepan, bring the broth, garlic powder, salt and pepper to a boil. Stir in the grits and whisk until completely combined. Reduce the heat to low and simmer until the grits are thick, about 8 minutes. Add the remaining pimento cheese and milk, and stir. Gradually stir in the eggs and butter until combined.

Pour the mixture into the prepared casserole dish. Top with the reserved pimento cheese. Bake for 35-40 minutes or until set.