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# Marinan`s Garlic-Cheese Grits

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

Servings: 10

**6 cups boiling water**

**1 1/2 cups grits**

**1 stick butter**

**1 1/2 cups (1 pound) grated American cheese**

**3 eggs, beaten**

**1 1/2 teaspoons salt**

**4 to 6 shakes Tabasco sauce**

**1/4 teaspoon minced garlic**

In a saucepan, add the grits to boiling water. Reduce the heat. Simmer for 5 minutes, stirring constantly. Add the butter, cheese, eggs, salt, Tabasco and garlic. Mix well.

Turn the mixture into a large buttered bowl.

Bake, uncovered, for one hour and 15 minutes at 325 degrees.

(This dish will be good at breakfast with scrambled eggs and biscuits and gravy. Also as a potato substitute for other meals.)

## Side Dishes

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*Per Serving (excluding unknown items): 192 Calories; 11g Fat (51.6% calories from fat); 4g Protein; 19g Carbohydrate; trace Dietary Fiber; 88mg Cholesterol; 465mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 2 Fat.*