



[Cheese Grits Pie Recipe](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 15 Minutes

Cook time: 1 Hour

Ingredients:

- 1 cup Water
- 1¼ cups Milk
- ½ cup Hominy Grits
- 1 Egg, slightly beaten
- ½ cup + 2 TBSP Sharp Cheddar Cheese, grated and divided
- 1 TBSP Bacon Grease

Directions:

- Preheat oven to 350°.
 - Grease a 9" glass pie plate with bacon grease, set aside.
 - Combine water, milk and grits in a saucepan; bring to a boil over medium heat.
 - Lower heat and simmer until thickened, stir occasionally. (Approximately 5 minutes for quick cooking grits, 30 minutes for regular grits)
 - Remove from heat.
 - Pour ½ cup grated cheddar cheese and slightly beaten egg onto the grits; stir thoroughly.
 - Pour grits into the prepared pie plate.
 - Top with remaining cheddar cheese.
 - Bake at 350° for 30 minutes or until lightly browned.
 - Serve hot.
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- Makes 6 servings Cheese Grits Pie