

Sausage Grits Casserole

Ingredients

- 2 lbs. ground pork sausage
- 4 cups water
- 1 ¼ quick cooking grits, uncooked
- 4 cups (1 lb.) shredded cheddar cheese
- 1 cup milk
- ½ tsp. thyme
- ½ tsp garlic powder
- 4 large eggs, lightly beaten
- paprika

Directions

- 1. Brown sausage in a skillet, stirring until it crumbles. Drain well & set aside.
- 2. Bring water to a boil in large saucepan, and stir in grits. Return to boil; cover, reduce heat and simmer for about 5 minutes, stirring occasionally. Remove from heat and add the cheese, milk, thyme and garlic powder.
- 3. Stir well until cheese melts.
- 4. Stir into the sausage then add the eggs. Stir everything together until mixed well.
- 5. Sprinkle the top with paprika.
- 6. Bake in 350 degree oven, uncovered, for about 1 hour or until golden brown.
- 7. Let stand 5 minutes before eating.

Special Notes

- I prefer using the "hot" ground breakfast sausage or you can use regular.
- You can cut this recipe in half easily and I usually do.

•	I try to brown my sausage in a pan that can go from stove top to oven and is large enough to handle the dish. Less mess to clean!