



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
- ⅛ 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.
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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!