

## Cheese Grits Casserole

1 qt milk

½ cup butter

1 cup of 3-Minute Grits

1 cup grated Swiss cheese

1/3 cup grated Parmesan Cheese

Salt and Pepper to taste

Method: Bring milk and butter to a slow boil and stir in grits slowly. Stir often, until mixture looks like farina. Put in large bowl and beat with an electric mixer until grits become creamy, about 5 minutes. Add grated Swiss and salt and pepper to taste. Mix well with a wooden spoon. Pour mixture into a greased 2 quart casserole. Put a large piece of butter on top, and sprinkle with Parmesan cheese. Bake at 375 for 35-40 minutes.