

# Taladega Egga Surprise



Makes 10 servings

6c chicken stock

1/4t pepper

1/4t garlic powder

2c grits

16oz cheddar cheese, sharp, grated, divided use

1/2c milk

4 large eggs, well beaten

1/2c butter, softened

1c ham, diced

Preheat oven to 350. Butter a 4~quart casserole dish.

Bring broth, pepper and garlic powder to boil in large saucepan. Stir in the grits and whisk until completely combined. Reduce heat to low and simmer until grits are thick, about 8~10 minutes.

Add 12 of the cheddar cheese and the milk and stir well.

Mix beaten eggs and butter until well mixed. Add 1 large spoonful of grits to egg mixture and mix well (do not mix all of the egg with the grits until you do this step or the eggs will scramble). Stir in the egg mixture into the grits and mix until all are combined. Add diced ham.

Pour mixture into prepared casserole dish. Top with remaining cheddar cheese. Bake 50~60 minutes or until set in center.

Prepare Ahead Tip

Excellent hot or cold. Keeps well in refrigerator for up to 72 hours.