

Eddie Hand's
WOMEN
OF TRUE GRIT™

WWW.EDIEHAND.COM

EDIE'S ALL BAKED UP CHEESE GRITS

1 ½ CUPS OF QUICK COOKING GRITS
¾ CUP BUTTER, SOFT
4 ½ CUPS GRATED SHARP CHEDDAR CHEESE
6 EGGS, SEPARATED
6 TABLESPOONS LIGHT CREAM
FEW DASHES STEAD SEASONING SAUCE
SALT AND PEPPER TO TASTE

PREHEAT OVEN TO 350
COOK THE GRITS ACCORDING TO THE PACKAGE INSTRUCTIONS UNTIL THEY ARE THICK AND SMOOTH
STIR IN THE BUTTER, ADD 3 CUPS OF CHEESE, THE SLIGHTLY BEATEN EGG YOLKS, CREAM, STEAK SEASONING SAUCE AND SALT AND PEPPER.
BEAT THE EGG WHITES UNTIL STIFF, FOLD INTO THE GRIT MIXTURE.
SPOON INTO 2 GREASED 1 ½ QT CASSEROLE DISHES (THIS CAN BE DONE A DAY AHEAD)
BAKE FOR 20-30 MINUTES. SPRINKLE THE TOP WITH THE REMAINING CHEESE.
RETURN TO THE OVEN AND BAKE FOR 15 MINUTES LONGER.



piggly wiggly

Eddie Hand will be at the **Piggly Wiggly**
in Dora on November 10th.

Join her for coffee from 9 am to 10 am
Or share a Coke with her at the
afternoon session from 4 – 5 pm

2221 US Highway 89, Dora, AL