**Bacon, Cheese & Grits Casserole**

*Dancing Creek Gifts*

**Ingredients:**

1 lb of bacon, cooked and chopped

8 cups of water

2 ½ cups (quick) grits

1 stick of butter

6 slices of American cheese

2 cups of cheddar cheese, divided

3 eggs, beaten

salt & pepper, to taste (I use approx. 3 teaspoons salt / 1 teaspoon pepper)

**Directions:**

* Preheat oven to 425 degrees
* Grease a 12” cast iron skillet (or similar sized casserole dish) and set aside.
* In a large pot, bring the water to a boil
* Add the grits, stirring well, then immediately turn the heat to **LO** and cover with a lid. Cook for 10 minutes, stirring occasionally
* Add the butter, letting it melt and mix in thoroughly
* Add the American cheese, 1 cup of cheddar cheese and chopped bacon. Mix well until cheese has melted
* Season with salt & pepper to taste
* Add the beaten eggs to the grits and mix well
* Pour the grits into the skillet or casserole dish
* Bake for 30 minutes
* Add the remaining cup of cheddar cheese and bake for 10-15 minutes more
* **Let cool well before serving** – I wait about an hour as grits hold heat for a long period of time, so the casserole will not “set” quickly

*\*So good with home fries and hot biscuits or buttered toast!*

*\*\*Just to make this an even easier meal, I cook my bacon 4 slices at a time between paper towels on a plate in the microwave. I start at 2 ½ minutes and then check it, cooking further in 30 second increments (usually once or twice) until done. I also find it easiest to cut the bacon with kitchen scissors.*