



THE ingles TABLE

with Lindsay Moore
Champion Christmas Breakfast Casserole

Shopping List

- 1 Cup Grits
- 1 lb Hot Sausage, cooked and drained
- 8 Eggs
- 1.5 Cups Milk
- 1 tsp McCormick's Ground Mustard
- 1/2 tsp Salt
- 1/2 tsp Pepper
- Dash Worcestershire Sauce
- 1/4 Cup Butter
- 2 Cups Sharp Cheddar Cheese, shredded and divided

Cooking Instructions

- 1) Preheat oven to 350.
- 2) Make your grits according to package instructions.
- 3) Meanwhile, cook sausage in large skillet and drain fat.
- 4) In a large bowl, mix eggs, milk, spices and Worcestershire sauce.
- 5) Slowly add egg mixture to the grits and mix well.
- 6) Add butter and half of the cheese (1 cup) and mix well.
- 7) Pour into greased 3 qt casserole dish and bake for 1 to 1.5 hours.
- 8) During the last few minutes, sprinkle remaining cheese over the top to melt.

Allow to cool for 15 minutes, then enjoy!



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