KENTUCKY DERBY CHEESE GRITS



4 c. boiling water
1 tsp. salt
1 c. instant grits
1 stick butter
1 cup Velvetta-Style Cheese
2 tsp garlic powder (or more to taste)
2 eggs
Milk

Bring salted water to boil and slowly stir in grits. Cook 3 minutes stirring constantly. Remove from heat and stir in butter and garlic cheese. Put eggs in cup and add milk to make 1 cup measure. Beat well and add to grits mixture. Bake in greased 2-quart casserole at 300°F for 1 hour.

Makes 6 servings.