

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Cheese and Green Chile Grits

Adapted from recipe by Grady Spears (Ft. Worth)

Anything that starts with this much butter simply **Must Be Good**. It's a rule; live by it! Just don't diet by it...

¾ cup (1½ sticks) butter
2 roasted green chiles, seeded, chopped
½ cup roasted garlic
¾ cup chopped cilantro
2 jalapeño chiles, stemmed, seeded, minced
6 cup water (boiling, salted)
1⅓ cup hominy grits (standard cook type)
3 eggs, beaten
1 cup grated sharp Cheddar cheese
1 cup grated Monterey Jack Cheese
salt and pepper, to taste

Heat oven to 350° F. Butter a 9 x 13 baking dish and set aside. In a blender, combine chiles, garlic, cilantro and jalapeños. Process until smooth; retain.

Add grits to boiling water and reduce heat to low. Stir while grits thicken. When grits are thick, remove from heat. Stir in eggs, adding slowly with stirring so eggs don't scramble. Add remaining butter, the cheeses, and the chile mix. Season and pour into prepared baking dish. Bake for 45 minutes, then serve.

Yield: Eight to ten servings

Preparation time: 15 minutes (if you use bag shredded cheeses)

Cooking time: 1 hour

