

"Breakfast in a Cup" Casserole

Recipe by Carolyn Gordon, Valdosta, GA

3 cups of grits

1 cup milk

4 cups of water

½ stick of butter

3 packages of Jimmy Dean sausage, cooked

Cavender's All Purpose Greek Seasoning, optional

T-Bone steak drippings, optional

(Use *steak drippings* or *Greek Seasoning* but not both)

1 small package of Kraft Shredded cheddar cheese

1 package Sharp Cheddar cheese, grated

Cook grits in water, milk and butter. Add T-Bone drippings to grits. Drippings are optional. (The steaks are cooked on a George Forman and the drippings reserved.) When the grits are done, place them in a blender. Layer grits on bottom of a 9x12 Pyrex dish. Cook sausage until done. (If you didn't add the steak drippings, you can add Greek Seasoning to the sausage before cooking. (Either use Greek Seasoning or Steak drippings but don't use both.) Then layer the grits mixture with a layer of sausage, then a layer of cheese. Repeat layers until dish is full. Finish with cheese on top. Bake at 375 degrees for 20-23 minutes or until cheese has melted.