

Hominy

- 2 lg. tins white hominy, drained
- 3T onion flakes
- 1/2 c sour cream
- 1/2 c shredded jack cheese
- 3 sm. cans chopped chiles

Serves
12 or
more

Bake 350° for 7-45 mins

Cheese Grits

- 1 c grits
- 1 pkg. (1lb) garlic cheese
- 1 stick butter
- 2 eggs beaten in a cup which is filled with milk
Chiles

Cook 2 grits
Cut up pkg. garlic cheese
add butter
Add eggs + milk
Pour into oiled casserole, bake 30 min in a heated
oven - 300°

Check to determine if eggs are cooked, if not, add about
10 or 20 minutes