



Tomato Grits with [Rustlin' Rob's Southern Yellow Grits](#)

- Total: 1 hr 5 min
- Prep: 10 min
- Cook: 55 min
- Yield: 8 to 10 servings

- RECIPE ADAPTED FROM PAULA DEEN

Ingredients

2 cups water
1 1/4 cups milk
1 teaspoon salt
1 cup [Rustlin' Rob's Southern Yellow Grits](#)
1/2 cup plus 1 tablespoon butter
1/3 cup diced green onions
4 ounces processed cheddar cheese, cubed (suggested: Velveeta)
1/4 teaspoon garlic powder
2 1/2 cups shredded cheddar cheese

1 (10-ounce) can diced tomatoes and green chilies (suggested: Ro-Tel)

Directions

Preheat oven to 350 degrees F.

In a saucepan, bring the water and milk to a boil. Add the salt and slowly add the grits and return to a boil, stirring constantly for 1 minute. Reduce the heat, cover, and cook for 3 minutes. While stirring the grits add the 1/2 cup of butter and stir until butter is melted.

Cover and cook for 3 to 5 minutes, or until the grits are thick and creamy. Remove from heat and set aside.

Using a skillet, sauté the onions in the remaining tablespoon of butter for 1 minute. Add the processed cheese, garlic powder, 1 1/2 cups cheddar, and onions to grits, and stir until the cheese is melted. Add the tomatoes and mix well. Pour the grits into a greased 8 by 11 by 2-inch casserole and bake for 40 minutes. Sprinkle remaining 1 cup cheese over the casserole for the last 5 minutes of cooking time.