

# CopyCat Golden Corral Cheesy Garlic Grits

## Ingredients

4 cups Water  
1 cup Quick Grits uncooked  
1/2 tablespoon Garlic Salt  
2 tablespoons Butter  
1 can condensed Cheddar Cheese Soup (Do not reconstitute)  
1/2 cup freshly shredded Sharp Cheddar Cheese  
Paprika for dusting, to taste

## Directions

Preheat oven to 350°F.

Spray a 2-quart baking dish with non-stick cooking spray. Set aside.

Add water to a large sauce pan.

Place pan over medium heat and bring to a boil.

Stir in grits and garlic salt.

Reduce heat to medium low, cover and simmer, stirring frequently, for about 6 – 7 minutes until grits start to thicken.

Add butter and condensed soup. Stir to mix well and evenly.

Remove from heat and pour into prepared baking dish. Using a large spoon or spatula, spread mixture evenly in the dish. Sprinkle shredded cheese over top. Dust with paprika, to taste.

Place dish in preheated oven. Bake for around 20 minutes or when edges get bubbly and the cheese starts to melt. Serve

hot.