



MVL's Good Morning Grits

Ingredients

- 2 cups grits (real grits, not instant) either left-over or made fresh
- Feta cheese to taste
- 2 eggs
- Cherry tomatoes
- Black pepper

Grits are easy enough to make, but this recipe is great even with leftovers from the brunch you made a couple days before. Makes two delicious servings.

Preheat the oven to 350° (If you're using leftover grits and your baking dishes are cold from the fridge, then be sure to put them into a cool oven, then turn it on to 350 degrees. This will prevent your dish from cracking.)

1. In a saucepan, prepare the grits per the package instructions or your family's traditional method or use leftover grits.

2. In oven safe dishes, cover the grits with crumbled feta cheese. Make an indent on top, and crack an egg over it all, letting the yolk rest in the well. Push in a few whole cherry tomatoes, and top with fresh black pepper.

3. Bake for about 15-20 minutes until they're done. You want the yolks just a little runny.