



# Marshal Andy's Breakfast Bake | Cheesy Grits with Sausage Casserole

## directions

1. Spray 9" X 13" baking dish with cooking spray.
2. Cook grits according to package directions and when finished cooking, stir in cheese. Spread in baking dish.
3. Fry sausage, drain, and crumble over the grits.
4. Beat eggs, add water, salt, and pepper, and beat together completely. Pour over grits and sausage. Do not stir.
5. Place into a preheated 350-degree oven and bake for about 30 minutes or until eggs are set.

10 - 12 servings	30 min. prep time	30 min. cook time
<i>ingredients</i>  <i>1 cup old fashioned yellow grits</i>  <i>1 lb Swaggerty's Farm sausage</i>  <i>1 cup cheddar cheese, grated</i>  <i>6 eggs</i>  <i>3 or 4 Tbsp. water</i>  <i>Salt and pepper</i>		

## To Serve

Serve these cheesy grits and sausage casserole warm and season with salt & pepper. It's a Southern brunch favorite!

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