

## **Cheese Grits (Garlic)**

1 c. grits  
1-6 oz. pkg. garlic cheese  
2 egg yolks beaten well  
1 egg whites beaten stiff  
Cracker or breadcrumbs  
4 c. water, salted  
1/4 c. butter

Cook grits, butter and cheese in salted water until well done. Beat in egg yolks; fold in egg whites. Pour in greased casserole dish. Sprinkle top with breadcrumbs. Bake (uncovered) at 350 degrees for 45 minutes. Serves 6-8. You can use sharp cheddar cheese in place of garlic cheese.

## **Angel Biscuits**

5 c. unsifted flour  
1 c. shortening  
1 tsp. salt  
1 tsp. soda  
3 tsp. baking powder  
1 T. sugar  
2 c. buttermilk (room temperature)  
1 pkg. yeast  
2 T. warm water

Self-rising flour may be substituted for flour, salt, soda and baking powder.

Dissolve yeast in warm water. Sift together dry ingredients; cut in shortening. Add dissolved yeast to buttermilk; mix with dry ingredients. Knead. Add more flour if needed for soft dough. Roll out 1/4" thick; cut and brush with butter. Fold, if desired, like a roll. Bake without letting rise in a 400 degree oven (preheated) for 15 minutes or until light brown.

Dough may be refrigerated and used as needed. It will keep for several days.

## **Baked Eggs Supreme Casserole**

Bacon  
1 egg per person  
1 tsp. butter per cup, melted  
2 T. rich cream per cup  
Bread crumbs  
Grated American cheese  
Salt & pepper to taste

Fill muffin tins in the following manner. Line sides with one strip of bacon (press tightly to the sides) and overlap ends. Take another strip to cover the bottom of 2 or 3 tins. Make sure each cup is completely lined. Put in 350 degree oven and bake until bacon is almost done. Drop into each cup, 1 egg, cream, butter, salt & pepper. Cover lightly with bread crumbs and a little grated cheese. Bake until eggs are well set. Remove by sliding knife around the sides. Garnish with parsley.

This was a recipe of the late Merle VanZandt Booth.

## **Monkey Bread**

1/2 c. chopped nuts  
1 tsp. cinnamon  
1/2 c. melted margarine  
1 pkg. frozen bread dough or three 10-count cans of buttermilk biscuits  
1/2 c. sugar  
1 c. packed brown sugar

Defrost frozen roll dough. Sprinkle nuts in bottom of bundt pan, set aside. Combine sugar and cinnamon. Quarter each roll or biscuit and roll in sugar and cinnamon. Layer in bundt pan. Combine brown sugar and margarine and pour over dough. Bake at 350 degrees for 30 to 40 minutes.

## **Grandma Gaudette's Jewish Coffee Cake**

1 pkg. yellow cake mix with pudding  
1 c. sour cream  
1/2 c. oil  
4 eggs

Mix the above ingredients and pour half into an angel food cake pan. Mix "swirl" ingredients and spread over first layer. Repeat layer and swirl with knife. Bake at 350 degrees for 35 to 40 minutes.

Ingredients for "Swirl"

1/2 c. nuts  
3 T. brown sugar  
2 T. white sugar  
2 tsp. cinnamon

***"Eat breakfast like a king, lunch like a prince, and dinner like a pauper."***

***— Adelle Davis***