

## **Baked eggs with herbed grits**

Submitted by: William Falls Jr., staff specialist, School of Nursing

### **Ingredients:**

6 cups grits, cooked according to package directions  
1 8 oz package of cream cheese, softened  
½ cup heavy whipping cream  
¼ cup butter, melted  
2 tablespoons chopped chives (fresh preferred)  
2 tablespoons chopped parsley (fresh preferred)  
1 teaspoon salt  
Pepper, to taste  
6 large eggs

### **Instructions:**

1. Preheat oven to 425 degrees.
2. In a large saucepan, combine cooked grits, cream cheese, cream, and butter. Cook over medium-low heat until mixture is heated through and cream cheese has melted. Add chives, parsley, salt, and pepper. Stir well.
3. Spoon grits (about one cup) into six shallow ramekins or baking dishes. Make a small indentation in the center of the grits. Crack one egg into each indentation. Place ramekins into a baking pan in oven. Fill baking pan with hot water halfway up the sides of the ramekins.
4. Bake until the eggs reach your desired degree of doneness, approximately 15 minutes. Remove from oven and serve hot.