



Christmas Morning Cheesy Grits Bake

Why We Make This Bake

This dish is pure comfort. It turns simple grits into something magical. The cheese makes it rich and cozy. It feels like a warm hug on a plate.

I started making this for Christmas morning years ago. My grandson, Sam, was just a toddler. He saw the bubbly cheese and said “sunshine!” I still laugh at that. Now it’s our tradition. Traditions matter. They stitch our days together with good memories.

A Little Grits Story

Let me tell you about grits. They come from dried corn. That corn is

ground up into little pieces. Those pieces are grits! It's a humble food with a big history.

It was a staple for many families long ago. It filled bellies and warmed hearts. *Fun fact: The word "grits" comes from the Old English word "grytt," meaning coarse meal.* Cooking them slow teaches patience. Good things take time, in the kitchen and in life.

Getting Your Pan Ready

First, grab your butter. Rub it all over your pan. Use your fingers! This buttery layer is important. It keeps everything from sticking later.

It also adds a hint of flavor. Think of it as making a soft bed for your grits. Do you have a favorite pan you always reach for? I'd love to hear about it.

The Slow Stir

Now, pour your milk and water in a pot. Bring it to a boil. Then, slowly rain in your grits while you whisk. Doesn't that smell amazing already?

This is the part where you stand and stir. It's quiet work. I like to think about the day ahead. Stirring is an act of care. It keeps the grits smooth and happy. No one likes lumpy grits!

The Cheesy Magic

When the grits are thick, take them off the heat. Now, stir in most of your cheeses and the butter. Watch it all melt together into one creamy dream.

Pour it into your buttered pan. Sprinkle the rest of the cheese on top.

This double cheese is the secret. Cheese inside makes it creamy. Cheese on top makes it glorious. Are you a fan of extra cheese on top, or just enough?

The Final Sizzle

Slide the pan under the broiler. Stay right there! Watch it closely. In just minutes, the cheese will bubble and turn golden. It's like a little fireworks show in your oven.

Take it out when it's perfectly spotted with brown. Serve it right away while it's hot and gooey. This dish matters because it brings everyone to the table. Sharing a warm meal is how love is served. What's a dish that always brings your family together?

Ingredients:

Ingredient	Amount	Notes
Whole milk	2 cups	
Water	2 cups	
Stone-ground grits	1 cup	
Kosher salt	1 teaspoon	
Ground black pepper	1 teaspoon	
Extra sharp cheddar cheese, shredded	1 cup	Divided for the grits and topping
Monterey Jack cheese, shredded	1 cup	Divided for the grits and topping
Unsalted butter	1 tablespoon	Plus extra for greasing the dish



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Good morning, dear. Come sit. The tree lights are twinkling. I'm making our special Christmas grits. This dish is pure comfort. It's warm and creamy and cheesy. My own grandma taught me this recipe. We'd eat it while opening gifts. Doesn't that smell amazing? It fills the whole house with love. The secret is patience. You must stir and stir. But it's so worth the wait. I still laugh at that one year. I got so excited, I almost forgot the cheese! Let's make some memories together.

See also [Citrus Glazed Carrots with Cranberry Sparkle](#)

Instructions

Step 1: First, grab your skillet or little dishes. Rub some soft butter all inside. This keeps our grits from sticking. It also makes a tasty, buttery crust. Set your dish aside for now. We'll come back to it soon. (A pastry brush makes this step so easy!).

Step 2: Now, pour the milk and water into a pot. Put the lid on it. Turn the heat to medium-high. We wait for it to boil. It takes about five minutes. You'll see little bubbles dancing. That's our signal for the next step. What do you call the first tiny bubbles in boiling water? Share below!

Step 3: Turn the heat down to medium. Slowly shake in the grits, salt, and pepper. Whisk it all together right away. Keep stirring until it looks like thick soup. This takes about eight minutes. It's a good arm workout! I always think of my grandpa's stories during this part.

Step 4: Lower the heat to a gentle simmer. The grits will get thicker

now. Stir it every two minutes. We don't want any lumps. Cook it for ten to fifteen minutes more. This is where the magic happens. (A timer is your best friend here!).

Step 5: Now, stir constantly for another ten minutes. The grits will become very creamy. They should pull away from the pot's sides. This means they are perfectly cooked. Take the pot off the heat. Be careful, it's very hot. I love this cozy, steamy moment.

Step 6: Time for the best part! Stir in most of both cheeses. Add the tablespoon of butter too. Watch it all melt into the hot grits. Stir until it's smooth and dreamy. The color becomes a lovely sunshine yellow. Doesn't that look wonderful?

Step 7: Pour your cheesy grits into the buttered dish. Spread it out evenly. Sprinkle the rest of the cheese on top. This will make a gorgeous, golden blanket. Let's get it ready for the broiler. Almost done!

Step 8: Put the dish under the broiler. Watch it closely! It only needs two or three minutes. The cheese will melt and get bubbly. It might get little brown spots. That's perfect. It adds so much flavor.

See also [Oregano and Caper Roasted Red Potatoes](#)

Step 9: Carefully take it out of the oven. Serve it immediately while it's hot and gooey. Everyone should gather at the table now. The smell is simply irresistible. Enjoy your Christmas morning feast!

Creative Twists

Add some crispy, chopped bacon on top before broiling. The salty crunch is wonderful. **Mix in a handful of fresh spinach at the**

very end. It wilts right into the cheesy goodness. **Swap the Monterey Jack for pepper jack cheese.** It gives a lovely little kick. Which one would you try first? Comment below!

Serving & Pairing Ideas

This bake is a star on its own. But I love it with buttery scrambled eggs. Some roasted tomatoes on the side are nice too. For a drink, grown-ups might enjoy a mimosa. Its bubbles cut through the richness. For everyone else, hot apple cider is perfect. It tastes like the holiday in a mug. Which would you choose tonight?



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Keeping Your Grits Bake Cozy for Later

Let's talk about storing this cheesy delight. First, let it cool completely. Cover the skillet tightly with foil. It will keep in the fridge for up to three days. You can also freeze it for one month. Wrap it well in plastic wrap first.

To reheat, I like using the oven. It keeps the texture just right. Place the cold bake in a 350°F oven. Heat it for 20-25 minutes until bubbly. You can use the microwave for a single portion.

I once made a double batch for my grandsons. We ate one and froze the other. A surprise snow day meant a warm, ready breakfast! This is why batch cooking matters. It gives your future self a delicious gift.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Grits Hiccups

Sometimes our cooking needs a little help. Here are three common issues. First, grits sticking to the pan. Stir them often, just like I do. A heavy-bottomed pot helps a lot, too.

Second, grits that are too runny. You just need to cook them longer. Let them simmer until they are nice and thick. I remember when I rushed this step. We had cheesy soup, not a bake!

Third, cheese that separates or gets oily. Take the pot off the heat before stirring it in. This matters for a smooth, creamy sauce. Getting these steps right builds your kitchen confidence. It also makes every bite perfect.

Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Is this recipe gluten-free?

A: Yes! Plain stone-ground grits are made from corn. Just check your grits package to be sure.

Q: Can I make it ahead?

A: Absolutely. Follow the steps through adding the cheese. Cover and refrigerate. Bake it the next morning.

See also Kansas City Christmas Cheesy Corn Bake

Q: What cheese can I swap?

A: Use any good melting cheese you love. Pepper Jack or Colby would be wonderful here.

Q: Can I make a smaller portion?

A: Yes, just cut all the ingredients in half. Use a small baking dish for it.

Q: Any optional tips?

A: A *fun fact*: a dash of hot sauce in the grits adds a nice little kick. No one will know it's there!

Which tip will you try first?

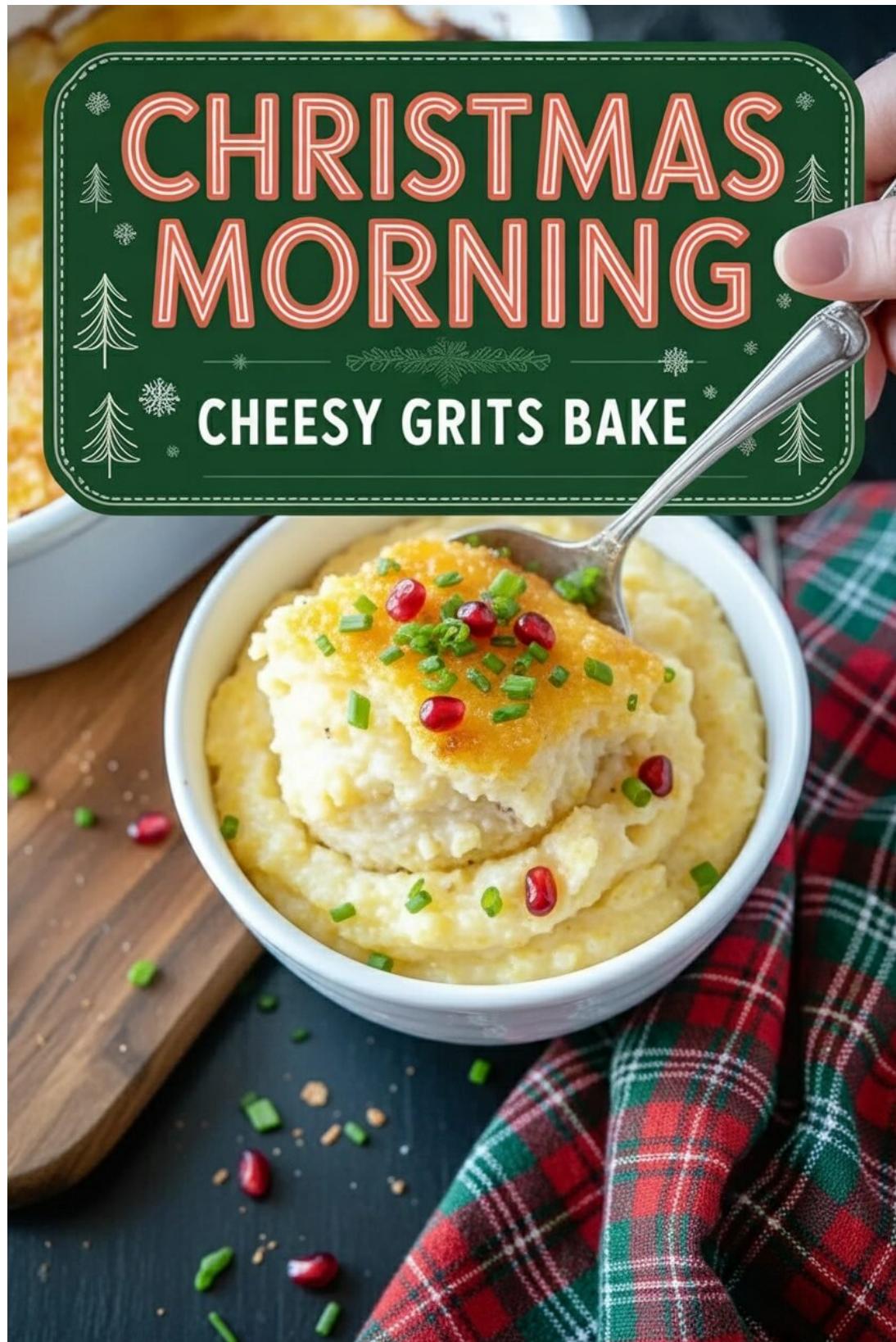
Wishing You a Warm, Cheesy Morning

I hope this recipe finds its way to your holiday table. Or any lazy weekend morning! The best meals are shared with loved ones. They become part of your family's story.

I would love to hear all about your kitchen adventures. Tell me how it turned out for you. Did your family go back for seconds?

Have you tried this recipe? Please leave a comment below and tell me all about it. Happy cooking!

—Elowen Thorn.



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Christmas Morning Cheesy Grits Bake

Author: Elowen Thorn

Cooking Method:[Stovetop Broiling](#)

Cuisine:[American](#)



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Courses: [Breakfast Brunch](#)

Difficulty: **Beginner**



Christmas Morning Cheesy Grits Bake | 20

Prep time: **10 minutes**

Cook time: **45 minutes**

Rest time:

Total time: 55 minutes



Christmas Morning Cheesy Grits Bake | 24

Servings: **4 servings**



Christmas Morning Cheesy Grits Bake | 25

Calories: **430 kcal**

Best Season: Summer

Description

Start your holiday morning with this rich and creamy Cheesy Grits Bake,

a comforting and festive dish perfect for a special breakfast.

Ingredients

- 2 cups whole milk
- 2 cups water
- 1 cup stone-ground grits
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 cup extra sharp cheddar cheese, shredded and divided
- 1 cup Monterey Jack cheese, shredded and divided
- 1 tablespoon unsalted butter

Instructions

1. Lightly butter the bottom and sides of a 10-inch oven-safe skillet or four 4-inch ramekins. Set aside.
2. In a medium saucepan, combine the whole milk and water. Cover and bring to a boil over medium-high heat, approximately 5 minutes.
3. Reduce the heat to medium. Gradually whisk in the stone-ground grits, kosher salt, and ground black pepper. Stir constantly until the mixture thickens to the consistency of a thick soup, about 8 minutes.
4. Lower the heat to a gentle simmer. Continue stirring every 2 minutes to prevent sticking, and cook for an additional 10 to 15 minutes as the grits begin to thicken further.
5. Maintain the simmer and stir constantly for another 10 to 15 minutes until the grits are very thick and creamy, ensuring they do not adhere to the bottom of the pan.
6. Remove the saucepan from heat. Stir in $\frac{3}{4}$ cup of the shredded

cheddar cheese, $\frac{3}{4}$ cup of the shredded Monterey Jack cheese, and the unsalted butter until fully melted and incorporated.

7. Pour the prepared grits into the buttered skillet or ramekins, spreading evenly. Sprinkle the remaining cheddar and Monterey Jack cheese over the top.
8. Place the dish directly under the oven's broiler for 2 to 3 minutes, or until the cheese topping is melted, bubbly, and begins to brown lightly.
9. Remove from the oven and serve immediately while hot.

Notes

For a lighter version, you can use low-fat milk and reduce the cheese slightly. Add cooked, crumbled bacon or sausage for a heartier dish.

Keywords:Grits, Cheese, Cheddar, Monterey Jack, Breakfast, Christmas