



Shrimp and Grits

Grits:

3 C water/broth	1 C grits	
1 C whipping cream	1 C cheese (gouda)	
¼ butter	2 cloves garlic, minced	1 tsp salt

Cook grits according to package directions, substituting the liquids for the broth and cream. Add cheese, garlic, and butter. Stir until smooth.

Shrimp:

6 sliced chopped bacon	2# shrimp	2 cloves garlic, minced
1 Tbsp lemon juice	2 Tbsp parsley	6 green onions, chopped
2 tsp worcestershire sauce		

Cook the bacon in a large skillet. Remove bacon, leave drippings. On medium heat cook shrimp in the bacon drippings for about 3 minutes. Add lemon juice, garlic, parsley, green onion and worcestershire and simmer about 3 minutes. Return bacon to the pan.

Plate the grits, top with shrimp, and garnish with chives.