

GRITS and GREENS CASSEROLE

From Hissy Fit by Mary Kay Andrews



2 cups whipping cream or half-and-half	2 sticks butter
8 cups chicken broth, divided	2 ½ cups Parmesan cheese
2 cups grits, not instant or quick cooking	½ t. pepper
1 lg. bag frozen collard greens	1 cup cooked crumbled bacon

Grease 13x9 casserole. Combine cream and 6 cups broth and bring to boil. Stir in grits and cook until grits return to boil, cover, reduce heat, stir, and cook 25-30 min. Add milk if needed. Cook collards with 2 cups chicken broth 10 min. Drain and squeeze out liquid. Add butter, Parmesan and greens. Spoon into dish. Top with additional Parmesan and bacon. Heat in 350 oven till browned on top.