

Shrimp and Grits

2 Cups Chicken Broth
2 Cups Milk
3/4 Cup Old Fashioned Grits
1 1/2 Cup Cheddar Cheese
1 tsp. Salt
1/2 tsp. Pepper
8 Slices Thick Cut Bacon
2 lbs. Shrimp

1. Make the grits with chicken broth and milk. Add grits slowly and cook for 15-20 minutes. Stir occasionally. Add cheese when finished cooking. Put the lid on and set aside.
2. Cook the bacon slices. Remove from pan when crispy. Place on paper towels to cool.
3. Keep two tablespoons of grease in the pan and remove the rest.
4. Place thawed shrimp in the pan and cook until pink. Turn over and the other side is pink. Add chopped garlic at the end and cook until tender.
5. Plate the cooked grits on a plate or in a bowl. Spoon on the cooked shrimp and then garnish with pieces of crispy bacon.