

Tim Farmer's Country Kitchen

SHRIMP AND GRITS

*2 cups chicken broth
2 cups milk
¾ stick butter
Salt and pepper to taste
Blackened seasoning*

*1 cup grits
1 cup shredded cheddar cheese
Salt, pepper, blackened seasoning*

*6-7 slices of bacon
½ small onion
2-3 garlic cloves
½ teaspoon blackened seasoning
Shrimp, peeled and deveined
Butter, optional
Green onion for topping*



Heat chicken broth, milk, butter and seasonings in a pan until boiling. Stir in grits until thick (cooking time according to grits packaging). Once thickened, stir in cheddar cheese and seasonings until smooth. Set aside. In separate pan, cook bacon until crisp and set aside. Pour off some bacon grease, and in remaining grease add onion, garlic and blackened seasoning. Cook until soft and set aside. In same pan cook shrimp until pink. Add more butter to pan if needed. Place grits in bottom of dish and top with shrimp. Sprinkle with bacon and onion mixture. Top with green onion and more shredded cheese.

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