

Shrimp Wrapped in Bacon and Served With Grits

Ingredients:

6 Jumbo Shrimp Deveined; leaving the tail on.

1/4 cup of grits

1/2 cup half and half

1/2 cup grits

Bacon Bits optional

Chives optional

In a small pot, heat 1/2 cup of water and 1/2 cup of half and half.

Add 1/4 cup of grits; cooking on medium low heat until grits are smooth and thick.

Wrap the center of each large shrimp with apple wood bacon and grill or pan sear until bacon is done.

Place grits in a shallow bowl and place each shrimp one at a time completing a circle around the edges of the grits.

Garnish the top of grits with bacon bits and chives if desired.

Serves one.