

U The Lexingtonienne U

SHRIMP & GRITS

Serves 2

- 1 lb shrimp, peeled and deveined
- 5-6 cloves of garlic, slightly smashed
- 4 T butter, divided
- 1 tsp lemon or lime juice
- 2 1/2 C chicken broth
- 1 tsp Old Bay Seasoning (or to taste)
- 1/8 tsp cayenne pepper (or to taste)
- 3/4 C quick grits
- 3 T cream cheese
- 2 T whole milk, plus a little extra just in case
- 1/2 C green onions, chopped
- 3 strips thick-sliced bacon, cooked and crumbled

In a large skillet, melt 3 T butter over low heat, adding garlic cloves and stirring to infuse the butter with the garlic flavor. Add shrimp in a single layer and cook until just cooked through, turning once during cooking. Stir in lemon juice. Set aside and keep warm. (If the shrimp does get cool, you can heat it up again just before serving.)

In a saucepan over high heat, bring chicken broth, 1 T butter, Old Bay Seasoning, and cayenne pepper to a boil. Gradually stir in grits. Reduce heat to low. Cover and simmer for about 5 minutes, stirring occasionally. Stir in cream cheese and milk, and continue to simmer for about 7 minutes, stirring occasionally. Stir in bacon and green onion. Add more milk and/or butter if necessary to achieve a smooth consistency.

Spoon grits into warm bowls and top with shrimp. (You may want to drizzle some of that garlic butter on top too.) Serve immediately.

