

Sapelo Shrimp and Grits

by T. M. Brown



4 cups chicken broth
salt and pepper
1 cup uncooked grits
1 cup shredded Monterey Jack cheese
1 cup shredded sharp Cheddar cheese, divided
1 tablespoon butter
1/2 pound thick sliced bacon
6 green onion, chopped, reserve some for garnish
1 green bell pepper, chopped
1 clove garlic, minced
1 pound shrimp, uncooked, peeled, deveined and cut to bite size
1(14 1/2 ounce) can tomatoes with green chilies, drained

Bake bacon strips on a tray in the oven until crispy, reserving some drippings (350 degrees for about 15-20 minutes). When cool, crumble, setting aside some for a garnish.

Bring the chicken broth and 1/2 teaspoon salt to a boil in large saucepan.

Stir in the grits and cover. Reduce heat and simmer for 20 minutes.

Remove from heat and stir in Monterey Jack cheese and 3/4 cup Cheddar cheese.

Melt butter in skillet mixing with bacon drippings. Add the green onions, bell pepper and garlic and sauté' for 5 minutes or until veggies are tender.

Add to the grit mixture.

Add the shrimp, tomatoes and green chilies with 1/4 teaspoon of salt and pepper.

Mix well.

Spoon into lightly greased 9 x 13 casserole. Sprinkle with 1/4 cup Cheddar cheese, reserved bacon crumbles and green onion pieces.

Bake at 350F 30-45 minutes. Serves 10-12