Shrimp and Grits

2 cups chicken broth

1 cup milk

2 Tablespoons butter

1/2 teaspoon white pepper

1 cup uncooked grits

2/3 cup shredded Parmesan cheese

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2 Tablespoons butter

2/3 cup smoked ham

3 Tablespoons flour

1 1/2 cups chicken broth

2 Tablespoons fresh parsley, chopped

3/4 Tablespoon Worcestershire sauce

36 medium shrimp

Combine chicken broth, butter, milk and white pepper in large saucepan and bring to a boil.

Gradually whisk in grits. Return to a boil.

Reduce heat and simmer, stirring occasionally for 10 minutes.

Add parmesan cheese and whisk until melted.

Spoon 1 rounded Tablespoonful of grits into 36 greased mini muffin cups.

Bake 25 minutes.

Make and indentation in the center of each warm tart using the back of a spoon.

Melt butter in saucepan. Add ham and saute 2 minutes.

Sprinkle flour over ham and cook 2 minutes.

Gradually add chicken broth and stir until smooth.

Reduce heat and cook 5-10 minutes until thickened.

Stir in parsley and Worcestershire.

Spoon into tarts.

Top each with one shrimp.

Bake 5-10 minutes or until warmed. Garnish with parsley.