



Birthday Meal

Shrimp and Grits

4 cups Chicken broth
Salt and pepper
1 cup stone-ground grits
3 tablespoons butter
2 cups shredded sharp cheddar cheese
1 pound shrimp, peeled and deveined
6 slices bacon, chopped
4 teaspoons lemon juice
2 tablespoons chopped parsley
1 cup thinly sliced scallions
1 large clove garlic, minced

Bring water to a boil. Add salt and pepper. Add grits and cook until water is absorbed, about 20 to 25 minutes. Remove from heat and stir in butter and cheese.

Rinse shrimp and pat dry. Fry the bacon in a large skillet until browned; drain well. In grease, add shrimp. Cook until shrimp turn pink. Add lemon juice, chopped bacon, parsley, scallions and garlic. Saute for 3 minutes.

Spoon grits into a serving bowl. Add shrimp mixture and mix well. Serve immediately.

Roasted Asparagus

2 pounds fresh asparagus

Good olive oil

Kosher salt, plus extra for sprinkling

Freshly ground black pepper

Preheat the oven to 400 degrees F.

Break off the tough ends of the asparagus and, if they're thick, peel them. Place the asparagus on a baking sheet, drizzle with olive oil, then toss to coat the asparagus completely. Spread the asparagus in a single layer and sprinkle liberally with salt and pepper. Roast the asparagus for 25 minutes, until tender but still crisp.

No-Bake Hershey's Chocolate Bar Pie

- 1 (9-inch) chocolate crumb pie crust (such as [Oreo pie crust](#))
- 1 1/2 (8 oz.) containers Cool Whip whipped topping (12 oz. total)
- 6 full-size (1.45 oz.) [Hershey's Milk Chocolate Bars with Almonds](#) **

Break chocolate bars into pieces and place in a small saucepan over medium-low heat. Heat while stirring constantly, until melted and smooth.

(Or, place chocolate bar pieces in a microwave-safe bowl.

Microwave at MEDIUM power for one minute or until chocolate is melted and smooth when stirred.) Remove from heat and cool for two minutes.

Fold melted chocolate into the Cool Whip until well combined. Spoon into crust.

Cover and refrigerate over night, or until set.

** Regular Hershey's Milk Chocolate Bars (without almonds) can be substituted.