**Shrimp and Grits**

2cups instant grits
-6 medium sized shrimp
-2 bacon slices
-1cup smoked Gouda cheese

In medium saucepan bring water boil. Once boiling add grits and continue to stir constantly until grits are fully cooled, add more water as needed. Add cheese to grits stir until melted.

In saute pn on medium-hi heat cook bacon until crisp leaving the fat in pan. After the bacon is cooked, in the same pan cook the shrimp on both sides until firm to the touch.

**Hot Catfish**

Catfish nuggets (5-7oz)
-1 1/2cup mayo
-1 lemon
-1Tbl pineapple purée
-4 pickle chips
-julienne red onion
-1 cup olive oil
-chives (3)
-2 pieces white bread
-2cups white wine

In bowl, combine mayo, pineapple puree and juice from half of a lemon. Mix thoroughly.

Slice the crust of the bread off and form into 4 squares, set them aside. Take the red onion slice in half peel the outer layer, then slice into rings-set aside.

In medium sized bowl add Andy’s Fish Batter and catfish nuggets. Mix until nuggets are fully coated with batter. Heat oil in large pot, once hot add fish cook until golden brown.

Place white wine in saute pan add brown sugar, cayenne pepper, smoked paprika, chili powder, granulated garlic and onion. Turn on medium-hi heat and stir mixture until all seasonings are blended. Then add fried catfish coating it thoroughly in the sauce.

Take the sliced bread squares and place a spoonful of pineapple mayo, then add fish, top with pickeles and onions.

**Triple Berry Bread Pudding**

3cups cream
-1 cup milk
-1 teaspoon vanilla extract
-4 whole eggs
-2 scoops vanilla extract
-2 strawberries
-1/2 banana
-10 blue berries
-brioche bread 3-5oz
-2 teaspoons powdered sugar
-1cup marshmallow fluff
-1cup brown sugar

In Sauce Pan heat cream and vanilla extract, do not bring to boil.

In medium bowl mix the egg yolks only with brown sugar until fully mixed. While constantly stirring add hot cream to the egg froth and sugar mixture. Once fully mixed add bread and fruit into desired baking vessel.

Cook for 25-30 min at 350\* until golden brown on top. Place marshmallow fluff on top and serve.