

Shrimp & Grits

1 CUP QUICK WHITE GRITS
1/2 TSP. SALT
1/4 TSP. PEPPER
1/2 STICK SALTED BUTTER
4 OZ. SHREDDED CHEESE
2 1/2 CUPS MILK



In a batter bowl (must be a tall bowl or grits will spill over while cooking) combine grits, milk, salt, and pepper. Microwave on high for 4 minutes. Take out and stir and put back in at 1-minute intervals until creamy. Add butter and cheese.

SKILLET

1/2 CUP OF BUTTER
1 SMALL ONION (PEEL AND SLICE THIN)
1/2 SWEET RED BELL PEPPER (SLICED THIN)
1 LB. SHRIMP RAW, PEELED
SOUL SEASONING FROM DOLLAR GENERAL OR
***OR YOUR FAVORITE SEAFOOD SEASONING**

Put butter in skillet and melt on low. Do not start cooking until grits are done. Turn temperature up and add pepper and onion. Cook until soft. Add shrimp and sprinkle with seasoning and sauté for 2-4 minutes or until they start curling and changing color. You will use enough seasoning for your own taste. Take off heat and serve over grits with the vegetables and drippings. Do not overcook or the shrimp will be tough. Enjoy y'all!

"The first time Chris had these were in Apalachicola, Florida. He really loves this dish." -Tammy