



Shrimp and Cheesy Grits

YIELD: Makes 4 servings

COOKING TIME: Prep 15 minutes Cook 30 min

WINE SUGGESTION: 2018 Viognier or 2018 Grenache, Sonoma Valley

INGREDIENTS

2 cups whole milk	1 pound shrimp, deveined
2 cups water	6 slices thick bacon, chopped
1 ½ teaspoons kosher salt	4 teaspoons lemon juice
1 cup coarse ground cornmeal	2 tablespoons chopped parsley
3 tablespoons unsalted butter	1 cup thinly sliced scallions
2 cups shredded sharp Cheddar cheese	1 large clove garlic, minced
½ teaspoon freshly ground pepper	

PREPARATION

Place the milk, water, and salt into a large, heavy-bottomed pot over medium-high heat and bring to a boil. Once the milk mixture comes to a boil, gradually add the cornmeal while continually whisking. Once all the cornmeal has been incorporated, decrease the heat to low and cover. Remove lid and whisk frequently, every 3 to 4 minutes, to prevent grits from sticking or forming lumps; make sure to get into corners of pot when whisking. Cook for 20 to 25 minutes or until mixture is creamy. Remove from heat, add the pepper and butter, and whisk to combine. Once the butter is melted, gradually whisk in the cheese a little at a time.

While the grits are cooking, 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. Sauté for 3 minutes.

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