

SHRIMP AND GRITS

Ingredients

1. 4 Cups Water
2. Salt and Pepper to taste
3. 1 Cup Stone-ground Grits
4. 3 tablespoons Butter or Margarine
5. 2 Cups Shredded Sharp Cheddar Cheese
6. 1 pound Shrimp, peeled and deveined
7. 6 slices Bacon
8. 4 teaspoons Lemon Juice
9. 2 tablespoons chopped Parsley
10. 1 cup thinly sliced Onions or Scallions
11. 1 large clove Garlic or 1 Teaspoon dried minced Garlic

Instructions

1. Bring water to boil.
2. Add salt and pepper.
3. Add grits and cook for 20 to 25 minutes.
4. Remove from heat and stir in butter and cheese.
5. Rinse shrimp and pat dry.
6. Fry the bacon in a large skillet until browned.
7. In grease, add shrimp.
8. Cook until shrimp turn pink.
9. Add lemon juice, chopped bacon, parsley, onions and garlic.
10. Saute for 3 minutes.
11. Mix into grits, serve immediately.