

DOWN THE STRETCH SHRIMP AND GRITS

Handwritten note: I GUESS BY 4 MULTIPLY BY 4

CHEESE GRITS

- 4 cups chicken broth
- 4 cups water
- 2 tablespoons butter
- Salt to taste
- 2 cups quick-cooking grits
- 1/4 teaspoon garlic powder
- 16 ounces shredded white Cheddar cheese
- 1/2 cup cream
- 2 tablespoons butter
- 1/2 teaspoon hot red pepper sauce
- White pepper to taste

Serves 8 to 12

Bring the broth, water, 2 tablespoons butter and salt to a boil in a saucepan over medium-high heat. Whisk in the grits and garlic powder gradually. Reduce the heat to medium and cook for 8 minutes or until the grits are thick, stirring occasionally.

Whisk in the cheese a small amount at a time until melted. Stir in the cream and 2 tablespoons butter. Stir in the hot sauce and white pepper. Keep warm until ready to serve.

Note: You may substitute water for the chicken broth.

SHRIMP

- 1/2 pounds uncooked jumbo shrimp, peeled and deveined
- 1/4 ~~teaspoon~~ teaspoon cayenne pepper
- 1/4 ~~pound~~ pound bacon
- 4 ~~ounces~~ ounces shiitake mushrooms, sliced
- 1 ~~garlic~~ garlic clove, finely chopped
- 1/4 cup good-quality white wine
- Salt and black pepper to taste
- 1/4 bunch scallions, chopped

Serves 8 to 12

Sprinkle the shrimp with the cayenne pepper. Cook the bacon in a skillet until crisp; drain, reserving 2 tablespoons of the drippings in the skillet. Crumble the bacon.

Add the mushrooms to the reserved drippings and sauté for 7 minutes. Add the garlic and sauté for 2 minutes. Stir in the wine and shrimp. Cook until the shrimp turn pink, stirring constantly. Season with salt and black pepper.

Spoon equal portions of the cheese grits into martini glasses and top with the shrimp mixture. Sprinkle with the scallions and crumbled bacon.



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