Shrimp & Grits
Serves 4

Shrimp and grits are a southern classic. Packed with flavor, and quick to prepare, this lowcountry dish is a go-to crowd pleaser. Creamy, buttery grits are the perfect compliment to tender shrimp. We like this combination best when served with fresh green onions and a side of our favorite lager (Louisiana's Abita is ideal.)

Grits Ingredients:
4 cups of water
1 cup Stone Ground Grits
1/2 tsp salt
2 tablespoons unsalted butter
1/4 cup shredded cheddar cheese

Shrimp Ingredients:
8 large prawns
1/4 tsp Old Bay
1/4 tsp paprika
1/4 tsp Italian seasonings
3 garlic cloves minced
2 tbsp olive oil
2 shallot, chopped
3 cloves garlic, minced
8 shiitake mushroom, diced
3 green onion stalks, chopped
1/2 cup white wine
1/4 cup warm water
1 tbsp thyme
1/4 tsp salt
1/4 tsp pepper

Directions:
1. In a Dutch oven or large pot, bring the water to a boil. Add salt. Slowly add the grits, whisking constantly while adding. (Optional: Replace 2 cups of the water with milk. Bring the water to a boil. Add the milk, grits and salt and immediately bring down to a simmer so you don't scald.)

2. Reduce heat and simmer for 20 to 25 minutes, stirring occasionally.

3. Add butter and (if desired) cheddar cheese to taste. Note: Grits can always wait on the shrimp. If they get too think, add more stock to thin them out before serving.

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4. While grits are cooking, gently wash prawns. Place shrimp in a mixing bowl and add minced garlic, Old Bay, paprika, Italian seasonings, salt, pepper, 1 tbsp olive oil and toss shrimp until coated. Set aside.

5. Add remaining olive oil to a medium sauté pan with garlic and shallot. Sweat until vegetables are limp, about 30 seconds. Add mushrooms and cook for 4 minutes. Add wine, shrimp and water. Cook until shrimp flesh is slightly opaque, then add thyme, green onions and butter.

6. Immediately serve shrimp over grits and garnish with more diced green onion.