

# shrimp & grits

1½ lb. large shrimp, peeled and deveined

Salt and freshly ground pepper, to taste

2 Tbs. all-purpose flour

6 oz. bacon slices, cut into ½" dice, fried until crispy, fat reserved

½ lb. white button mushrooms, sliced

⅓ cup diced red bell pepper

2 garlic cloves, minced

⅓ cup sliced green onions, white and light green portions

2 plum tomatoes, diced

⅓ cup chicken stock

4 tsp. fresh lemon juice

1½ tsp. Tabasco sauce

Grits with cheese for serving\*

Pat shrimp dry. Put in shallow bowl, season with salt and pepper and toss with flour to coat evenly. In fry pan over medium-high heat, warm 2 Tbs. bacon fat. Working in batches, brown shrimp until almost cooked through, about 2 minutes. Transfer to plate.

Return pan to medium-high heat; warm 2 Tbs. bacon fat. Add mushrooms, bell pepper, garlic, salt and pepper; cook, stirring occasionally, until softened, 5–7 minutes. Add shrimp and accumulated juices, bacon, green onions, tomatoes, stock, lemon juice and Tabasco. Cook, stirring frequently, until shrimp are opaque, 2–3 minutes.

Divide grits among 6 bowls; top with shrimp mixture. Serve immediately. Serves 6.