

Our State eats

Published in the April 2016 issue of Our State

Crook's Corner Shrimp & Grits

Yield: 4 servings

- 6 bacon slices, diced
- 1 pound medium unpeeled, raw shrimp
- ¼ cup sauce flour (such as Wondra or Shake & Blend), seasoned with salt and pepper to taste
- 2 cups sliced fresh white button mushrooms
- 1 large garlic clove, minced
- 1 cup chopped green onions
- 4 teaspoons fresh lemon juice
- Tabasco sauce to taste (four shakes!)
- Salt and pepper to taste

Cheese Grits:

- 4 cups water
- ½ teaspoon salt
- 1 cup stone-ground grits
- 1 cup Cheddar cheese
- 4 tablespoons butter
- ¼ cup freshly grated Parmesan cheese
- ⅛ teaspoon ground white pepper
- Pinch of cayenne pepper
- ¼ teaspoon Tabasco sauce

For the cheese grits: In a medium saucepan, bring salted water to a boil over medium-high heat; gradually whisk in grits. Reduce heat to low and simmer, stirring occasionally, 10 minutes, or until thickened. Stir in Cheddar cheese and remaining ingredients. Hold in a warm place or on top of a double boiler over simmering water.

Peel shrimp; devein, if desired. Rinse and pat dry.

In a large nonstick skillet, cook bacon over medium heat 10 minutes or until crisp; remove bacon, but save all of the grease.



Dust the shrimp with the seasoned flour. In the large skillet, begin to sauté the shrimp in the bacon grease over high heat. Turn the shrimp, and then add the mushrooms. Let the mushrooms cook a moment, then begin tossing in the skillet, as for a stir-fry. Pour off some of the grease if it appears too oily.

Cook for a minute or two more, until the shrimp and mushrooms appear to be done and have browned a little. Add garlic and sauté 1 minute, shaking the pan vigorously. Add the lemon juice and Tabasco, and cook 2 more minutes, stirring to loosen particles from the bottom of the skillet. Add the scallions and toss to combine. Add salt and pepper to taste. Spoon shrimp mixture over hot cheese grits; sprinkle with bacon.

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