

Southern Shrimp & Grits with Pickled Okra

Cheese Grits Ingredients:

- ½ Gallon Whole Milk
- 2 c. Wade's Mill Grits (*provided*)
- 4 oz Butter
- 1 tsp Salt
- ½ tsp Black Pepper
- ¼ tsp Nutmeg
- ¼ tsp Cayenne Pepper
- 1 c. Cheddar Cheese

Shrimp Ingredients:

- 2 lbs. Shrimp
- ¼ lb. Bacon Diced
- 1 c Diced Onion
- ½ c Diced Bell Pepper
- ½ c Diced Tomato
- 1 qt Sliced Mushrooms
- ¼ c Parsley Minced
- 1/8th c Lemon Juice
- 1 Tbs Minced Garlic
- 1 Tbs Catbird Hot Sauce (*provided*)
- Salt & Pepper to taste

Instructions:

Grits:

- Add Milk, Butter, and Spices to pot and bring to a boil.
- Add grits and return to a boil before turning down to medium/low heat, stirring often until grits have fully cooked.
- Mix in Cheese and hold warm until Shrimp are done.

Shrimp:

- Add Diced Bacon to a heated pan and cook until crisp.
- Add Mushrooms, Peppers, Onion, Garlic, and Parsley to the Bacon and cook until tender.
- Add Diced Tomato, add Shrimp and cook 2 minutes and flip.
- Add Lemon Juice, Hot Sauce, Salt & Pepper and cook until hot.

Bonus Recipe!

Pickled Okra Ingredients:

- 1 lb. Fresh Okra
- 1 Medium Onion, thinly sliced
- 2 Cloves Garlic, thinly sliced
- 2 Sprigs Fresh Dill
- 1 ½ c. apple cider vinegar
- ¾ c. sugar
- ½ tsp black peppercorns
- 2 ½ Tbsp kosher salt

Instructions:

- Wash and trim stems from okra, making sure to leave the tops intact.
- Pack okra and sliced onions into 2 quart sized jars.
- Divide equally the garlic, dill sprigs and black peppercorns into the two jars.
- In a medium saucepan bring the vinegar to boil, stir in the salt and sugar until it's dissolved.
- Slowly pour or ladle the vinegar mixture into the jars, leaving about a half inch gap on top.
- Seal the jars with lids then refrigerate. These can be eaten right away or will keep up to two weeks in the refrigerator.