

Dale's

Southern Grill "A SOUTHERN EXPERIENCE..."

Dale's Southern Grill's Shrimp and Grits – serves 4

At Dale's we are always looking to find and try authentic southern recipes, staying true to our concept...this recipe came from Charleston, SC...Where they call it "breakfast shrimp".

We make this dish in two parts...first we get our grits going and almost done then we begin cooking our shrimp, so we can serve the hot shrimp over the prepared grits. This recipe is very easy and prepares fast...you can be enjoying it in less than 30 minutes.

Grits

- 1 – Cup heavy cream
- 2 – Cups water
- 1 ½ - cups chicken stock
- ¼ - cup butter
- 1 – Cup stone-ground grits
- Salt and pepper to taste

In a large sauce pan over medium high heat, combine cream, water, stock; bring to a gentle boil. Add butter, salt and pepper. Slowly add grits, stirring so grits don't settle to the bottom and scorch. Reduce heat to medium low. Cook for about 20 minutes, stirring occasionally, or until grits are tender.

Shrimp

- 1 lb – large to jumbo shrimp (peeled and deveined) 26/30 is a good size for this recipe.
- 2 –Tbsp Fresh Lemon juice
- Salt and cayenne pepper to taste
- ¼ - cup liquid margarine
- 4 – Slices bacon
- 1 – Small onion
- 1 – Clove garlic, minced
- ¼ - cup red tomato
- ¼ - cup green tomato
- ½ tsp. – Black pepper
- 1 – Cup Smoked Gouda cheese- shredded
- Green onions

In a bowl, season shrimp with lemon juice, salt and cayenne pepper, liquid margarine. Let this marinate in your refrigerator for about an hour.

Cook the bacon pretty crispy, remove bacon, pat dry with paper towel, set aside

Coarsely chop bacon when cool. Save 4 tablespoons of bacon grease in sauce pan. Add onions, garlic, black pepper and sauté for a few minutes, add shrimp mixture and bacon; sauté for about 5 more minutes or until shrimp are opaque in the center---add both tomatoes and cook for another minute. Remove from heat.

To serve:

Spoon hot grits on plate, sprinkle Gouda cheese over grits, place shrimp mixture on top of grits—top with green onions....Enjoy!
