

Recipe adapted from [A Spicy Perspective](#).

Shrimp and Grits



For the shrimp:

2 pounds raw shrimp, peeled and deveined
2 t paprika
2 t oregano
1/4 t basil
2 t Italian seasoning
Dash of pepper
1/2 pound of bacon, chopped
1 bunch of green onions, chopped
2 T garlic, minced
1 T lemon juice

For the grits:

2 cups of water
2 cups of chicken stock
1 cup of grits
1 T butter
Dash of salt
Dash of pepper
3 t tomato paste
2 cups Fontina cheese
Dash of cayenne pepper

Place the shrimp in a bowl and add the paprika, oregano, basil and a dash of pepper. Mix until the shrimp are thoroughly coated and set aside.

In a medium saucepan, bring the water, broth and butter to a full boil. Slowly add the grits and stir constantly over medium-low heat for five minutes. Next add the tomato paste, Fontina cheese and cayenne pepper. Stir an additional 2-3 minutes, until creamy and thick. Cover and remove from heat.

In a skillet, fry the bacon until crispy. Remove the bacon and chop into pieces. Save the grease in the pan and add the shrimp. Sear the shrimp for about 2-3 minutes and add the garlic, onions and lemon juice. Cook an additional minute.

Serve the shrimp over the grits with fresh parsley and a side of corn on the cob. Serves four.