

SHRIMP AND GRITS

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Grits Ingredients:

- 2 cups Whole Milk
- ¼ cup grits (not instant)
- 1 teaspoon kosher salt
- ½ teaspoon garlic powder

Directions:

In a small saucepan begin warming the milk. When milk is warm but not yet hot, whisk in the grits and add salt. Grits, like pasta and potatoes, cook by absorbing the liquid in which they are cooked. The better tasting the liquid, the better tasting your final dish. That is why it is important to add salt to the liquid before cooking. Continue stirring grits over medium-low heat until all of the milk is absorbed and the grits are thick and creamy, about 10 minutes. Remove from heat and stir in garlic powder. Cover to keep warm.

Although now days, every supermarket and most good restaurants have their signature dry rub, I choose to make my own. I'm not a fan of the spice, cumin, one of the main and overwhelming flavors in most dry rubs. They say "you either love it, or hate it." I happen to be of the second group. Yes, I know what you're thinking...."How can you have a true dry rub without cumin?"...and you're right, so I do add a little, but it's not the primary flavor. If you like the flavor of cumin, feel free to use any of the prepared dry rubs.



Shrimp and Grits Tapas

Shrimp and Grits

Dry Rub Ingredients:

- 4 Tablespoon Kosher Salt
- 4 Tablespoon Brown Sugar
- 3 Tablespoon Garlic Powder
- 2 Tablespoon Season Salt
- 1 Tablespoon Paprika
- 2 Tablespoon Black Pepper
- 1 Tablespoon Paprika
- 1 Tablespoon Onion Powder
- 1 Tablespoon Chili Powder
- 1 Tablespoon Cayenne Pepper
- 1/4 teaspoon Ground Cumin

Directions:

In a large bowl combine all the ingredients and mix well. Store in an airtight container. I save the containers in which I buy spices at the supermarket. When they are empty, they make perfect shakers for my homemade dry seasonings and rubs. This rub is one of my favorite. I use it in many of my dishes and always when I grill meat, fish or poultry.

Shrimp Ingredients:

- 12 peeled and deveined shrimp
- 2 - 3 Tablespoons Dry Rub
- 2 Tablespoons Butter
- 1 Tablespoon Oil
- Chopped Parsley (optional)

Directions:

For tapas, rinse the shrimp under cool water. Cut the shrimp and season well with dry rub. Melt butter in a large skillet over medium-high heat. Add 1 tablespoon of oil to keep the butter from burning. Add the seasoned shrimp and sauté until the shrimp turn pink, less than 1 minute. Turn the shrimp and repeat until pink, less than 1 minute. The cooking time will vary depending upon the size of the shrimp. The whole shrimp will take a little longer, about 1 minute per side. Remove from heat and add a squeeze of lemon juice.

Spoon the warm grits into shallow bowls and top with the shrimp. Serve with lemon wedges.

In the summer, I grow parsley in my herb garden. I like the way the chopped parsley adds color, and a little flavor, to this dish.