

MAIN DISHES

PATTY'S SHRIMP AND GRITS

Patty Lambrecht

Grits

1 1/2 c. Oakview Farms Stone Ground Grits

5 c. water

1 tsp. salt

1 c. light cream or whole milk

2 T. butter

Pour water into large heavy saucepan. Slowly add grits. Using the side of a spoon, skim off any dried chaff that may rise to the surface. Stir again and add salt. Bring grits to boil, reduce heat to medium low. Cook slightly covered for about 15 minutes or until grits begin to thicken. Remember, stir frequently. Add butter and cream, then continue to cook grits for another 15-25 minutes.

Shrimp Sauce

4 slices thick bacon, diced

1 T. butter

1/4 c. sliced green onions, white part

1 T. minced fresh garlic

1 lb. fresh shrimp, peeled and deveined

Oakview Farms Louisiana-style Seasoning

black pepper

1 c. heavy cream

splash ALAGA Hot Sauce

sun dried tomatoes, drained and chopped

1/4 c. shredded parmesan cheese

green part of onions

fresh parsley, finely chopped

In heavy skillet, cook diced bacon until crunchy. Remove from pan, drain on paper towels. Save about 1 tsp. of bacon drippings, discard the rest. Add butter and slightly saute the green onions (white part) and minced garlic. Add shrimp and season lightly with Oakview Farms Louisiana-style seasoning and pepper. Add cream and splash of ALAGA Hot Sauce. Taste to adjust seasonings. Bring sauce to low boil, then reduce to simmer. Cook 3-5 minutes or until cream has thickened. Turn off heat, stir in cooked bacon, sun dried tomatoes, parmesan cheese and green part of onions. Spoon hot grits onto plate. Top with shrimp sauce, sprinkle lightly with parsley. Enjoy!