

Shrimp & Grits

Shopping List

- 1/2 Pound Musten & Crutchfield Pimento Cheese
- 1 Pound Fresh Shrimp (peeled & de-veined)
- Black Dog Seafood Rub
- 1 cup Old Mill of Guilford grits
- 3 cups water
- Salt, Pepper, Butter to taste



Prep Time: 20 minutes

Total Time: 45 minutes

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Grill Shrimp with Black Dog Seafood Rub

Bring water to boil, add salt.

Add grits, stir constantly. Cook until thick (about 10-15 minutes).

Add butter and pimento cheese. Stir until mixed well.

Serve grits with shrimp on top.