

# 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

# Shrimp & Grits



**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.**