

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.