



Red Bar Brown Butter Shrimp and Cheese Grits



Ingredients:

- ½ - ¾ lb. of fresh raw shrimp enough for two servings of eight each
- 1 Stick salted butter
- ½ tsp salt
- ½ tsp pepper
- ½ cup ground yellow grits
- 2 cups water
- ½ cup shredded cheese of choice (sharp cheddar tastes great here!)
- 2 TBLS salted butter
- 4 slices
- Salt and pepper to taste
- Red pepper flakes
- Diced green onions
- 1 Tomato, diced
- 3 Slices of bacon

Method:

1. For the bacon, line a baking pan with aluminum foil, then lay out the bacon. Place the pan into a NON-PREHEATED oven and set temp for 400° and set timer for 20 minutes. When done, remove and dice when able to handle.
2. Peel and devein the shrimp, pat them dry and set them aside.
3. Meanwhile, in a large pot, allow 2 cups of water to come to a rolling boil. Add in grits and lower the heat to simmer. Cook on low heat, covered, for 15 minutes or until thick and creamy. Once done, add in the 2 tbsp of salted butter, ½ cup of cheese and salt and pepper to taste. If needed, add a splash of milk to thin them out.
4. Next, using a white, beige, or light stainless steel 8-inch skillet (this allows you to see the color of the milk solids in the butter as it cooks. Butter can quickly go from perfectly browned to burnt, so a light-colored pan will help you take the butter off the heat before it gets too dark), melt the butter on low-medium heat for 5-10 minutes, CONTINUALLY STIRRING until the butter smells nutty and the milk solids at the bottom of the pan turn golden brown. The butter will foam around the edges in the first few minutes of cooking, but will subside slightly before the butter is fully browned.
5. Immediately pour the browned butter into a large heatproof bowl to prevent burning. DON'T THROW AWAY THE BROWN BUTTER BITS IN THE PAN!
6. Season the shrimp with salt and pepper. Cook the shrimp in the pan used to make the brown butter, for 1-2 minutes on each side, or until they are pink and opaque.



7. To serve, add a large helping of cheese grits onto a deep plate or bowl, followed by 8 shrimp. Ladle a couple TBLs of browned butter around the grit's perimeter, and a Garnish with red pepper flakes and 2-3 tablespoons of the remaining brown butter in the pan. Garnish with the red pepper flakes, chopped green onions, tomato, and bacon.