

Shrimp 'n grits  
\*\*\*I originally found the recipe for the shrimp in this dish on Food Network's website. I should have trusted my gut when I had doubts about the preparation because it definitely not my favorite. So this recipe represents what I should have done and will do in the future when I make this again. Because even though the shrimp was a little bleh, the grits and greens were amazing!  
  
1 C stone ground cornmeal (Source: Stutzman Farms, FFM)  
1 C water  
1.5 C chicken or veggie stock (Source: homemade from the bones from our FFM chicken)  
1/4 C whole milk or cream (Source: Snowville Creamery, FFM)  
4 oz chevre (Source: courtesy of Lucky Penny Farm)  
1 TBL butter  
fresh parsley (Source: fire escape garden)  
fresh chives (Source: fire escape garden)  
  
Shrimp- try to find some big tiger shrimp, mine were a little sad  
1 medium onion, diced  
2 cloves garlic, finely chopped  
1 TBL butter  
1 TBL olive oil  
  
Mustard greens (Source: FFM)  
Beet greens (Source: FFM)  
2 TBL olive oil  
  
Chevre Grits-  
Bring stock and water to a boil and lower heat to medium low. Add cornmeal in slowly while whisking to avoid lumps. Stir occasionally and let grits cook for about 5-10 minutes or so. Whisk in the butter, milk, and chevre and remove from heat.   
  
Shrimp-  
Heat oil and butter in a skillet and cook onions and garlic until soft. Saute shrimp until pink. Be careful not to overcook the shrimp as they will become tough.   
  
Greens-  
Saute your greens on high heat in a skillet with olive oil. S&P to taste  
  
Serve shrimp and greens over grits.