



Christmas Recipes

from

Montreat

Presbyterian Church

Wednesday, Dec. 30, 2020

Jane Anderson's Shrimp and Grits **Submitted by Martha Campbell**

We met Jane and Eade Anderson when Eade served as Interim Pastor at Government Street Presbyterian Church in Mobile, AL. Seafood and seafood recipes were plentiful there. We tasted Jane Anderson's Shrimp and Grits at a church event and knew this recipe would become a favorite. Our family considers it to be an essential part of holiday meals and other times we gather.

Jane says the recipe "just evolved" as she prepared for her large family and for others. She has graciously shared it with groups at Montreat Presbyterian Church. Thank you, Jane for sharing this evidence of a seasoned cook!

Martha Campbell

Shrimp and Grits

Cheese Grits:

- 1 Cup Quaker Quick Grits
- 3/4 Cup Extra Sharp Cheddar Yellow Cheese
- 1/2 Cup grated Parmesan Cheese
- 4 Tbsp. unsalted Butter
- 1/2 tsp. (or less) Cayenne Pepper
- 3/4 tsp. Tabasco Sauce
- Salt & Pepper
- 4 Cups Water

Cook grits according to package directions in 4 cups of water (1 cup grits to 4 cups water).

As grits are finishing, whisk in butter, cheddar cheese, Parmesan cheese, cayenne pepper and Tabasco sauce.

After all ingredients are incorporated, season with salt & pepper. Hold in warm place until the shrimp are ready.

Bacon (optional):

Cook bacon and cut into small bits.

Shrimp:

1 bunch scallions, chopped

2 Tbsp. olive oil

3 tsp. chopped garlic

1 package Italian dressing

1 stick Butter, melted

1 large lemon cut into wedges

3 Tbsp. white wine

1 - 40-50 count package of large shrimp, peeled and deveined

Preheat oven to 425.

Sauté scallions and garlic in olive oil until wilted (now known as scallion mixture).

Melt butter in baking pan and stir in Italian dressing package.

Add Shrimp, scallion mixture and the lemon wedges.

Bake covered at 425 for 25 minutes, stirring at least once.

Uncover and add wine, put back into oven.

Remove from oven when the shrimp are just pink. Sprinkle with chopped parsley.

Serve shrimp on top of grits or on the side.

Serve bacon bits on the side.

Note: Adjust cayenne pepper to taste.

FROM JANE ANDERSON



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