

Shrimp and Pimento Grits with Laurentide Pinot Gris 2018

Ingredients: Grits

- 3/4 c Quick Cook Grits- NOT Instant
- 4 c Cream/Milk or Water in any ratio desired
- 2 T Butter
- 1t Salt
- ~1/2c-3/4c Pimento Cheese- self made or store bought

Ingredients: Shrimp

- 1 T Old Bay Seasoning
- 1/4 c Cornstarch
- 2 T Butter
- 2 T EVOO: extra virgin olive oil
- 1 Sweet Red Bell Pepper diced
- 1 Onion diced
- 1 lb Shrimp, peeled and deveined
- 1/2c Laurentide Pinot Gris
- S&P
- Opt: Scallions
- Opt: Red Pepper Flakes



Prepare Grits

1. Bring liquid to a rolling boil.
2. Add salt and butter.
3. Whisk in grits and cook, whisking occasionally 25 minutes until thick and creamy on low heat.
4. Add pimento cheese and stir until melted and combined.
5. Cover and keep warm.

Prepare Shrimp

1. Mix Old Bay and cornstarch.
2. Pat shrimp dry.
3. Toss shrimp with Old Bay and cornstarch mixture in a bag to coat lightly.
4. Heat butter and evoo in large saucepan. Sauté red pepper and onions until tender.
5. Add shrimp cook on high 3 minutes until just pink.
6. Quickly deglaze pan with wine and reduce slightly to create a light sauce ~1 minute.
7. Serve dollop of grits in bowl and top with shrimp pepper sauté. Opt: Sprinkle with chopped scallions or red pepper flakes if desired.

Enjoy with Laurentide Pinot Gris
Serves 2 to overindulge.
Serves 4 to walk away happy.
Cheers from Laurentide!