

Shrimp & Grits

Start with some prep work
<ul style="list-style-type: none"> ● Dice the tomato. Remember to cut in half first to take the round out. ● Dice the onion-again, take the round out first ● Cut the jalapeño in half the long way so you take the round out. ● Use a spoon to scrape out the veins and seeds. ● Dice the jalapeño. ● Cut the bacon into pieces about 3 mm wide.
Season the shrimp
<ol style="list-style-type: none"> 1) Mix all these things in a small bowl <ul style="list-style-type: none"> ● 4 t paprika ● 4 t dried oregano ● 1 t black pepper ● 4 t dried basil ● 1 t dried thyme ● 1 t garlic salt 2) Put the shrimp in a bowl 3) Sprinkle the seasoning mix over the shrimp 4) After the sprinkling, mix everything up with your hands 5) Set them to the side while you do the next part below

The shrimp cooking and the grits cooking need to happen at the same time. Divide yourselves so you can do both	
One group cooks the shrimp	One group cooks the grits
<p>Part-1</p> <ul style="list-style-type: none"> ● In a large frying pan cook the bacon over medium high heat for three minutes. ● Add the onions and cook for three more minutes ● Add the jalapeño and cook for another 2 minutes ● Add the shrimp to the pan with the bacon/onions/jalapeño. ● Cook them for about 2 minutes ● Work quickly here-use the tongs to flip the shrimps and cook for another 2 minutes. ● Use the tongs to pick up the shrimp and put them on a plate. ● Leave as much as you can of the onions/bacon/jalapeño in the pan. 	<ul style="list-style-type: none"> ● Put 2 cans of chicken broth and the grits from the bag on your desk in a large saucepan ● Start stirring and stir continuously ● Turn the burner to medium high until you see the first few bubbles. ● Turn the heat between low and medium. <u>Stir continuously</u> for 15 minutes. Pay attention to stirring all of the area of the bottom of the saucepan ● After 15 minutes, get Scott to help you figure out how many minutes more to stir to get the grits perfect ● When they're done, stir in 3 T butter ● Put a top on and set them to the side until you're ready to use them

Shrimp & Grits

Part -2

- Add 2 jars of clam juice to the remaining bacon/onions/jalapeño
- Add the chopped tomato
- Cook for about 5 or 6 minutes until it starts to look kind of thick. Get Scott to look at this with you to decide when it's done
- Add the shrimp and cook them for 2 minutes then we're on to plating

Plating your creation

- Get out paper bowls-one for each person in the class including the aides
- Stir the grits up really well and put a big spoonful into each bowl
- Into each bowl add a shrimp and spoon some of the sauce onto the top
- Add a bit of finely chopped chive to the top of each. Just enough to make it pretty.