

SCHRAMSBERG

# RECIPE

## SHRIMP & GRITS

*Submitted by  
Schramsberg & Davies Vineyards,  
Wine Club & Special Events Manager,  
Melissa Stadler*

PAIR WITH:

BLANC DE BLANCS,  
EXTRA BRUT



## INGREDIENTS

4 cups water  
Salt and pepper  
1 cup stone-ground grits  
3 tablespoons butter  
2 cups shredded sharp cheddar cheese  
1 pound shrimp, peeled and deveined  
6 slices bacon, chopped  
4 teaspoons lemon juice  
2 tablespoons chopped parsley  
1 cup thinly sliced scallions  
1 large clove garlic, minced

## PREPERATION

- Bring water to a boil.
- Add salt and pepper.
- Add grits and cook until water is absorbed, about 20 to 25 minutes.
- Remove from heat and stir in butter and cheese.
- Rinse shrimp and pat dry.
- Fry the bacon in a large skillet until browned; drain well.
- In grease, add shrimp.
- Cook until shrimp turn pink.
- Add lemon juice, chopped bacon, parsley, scallions and garlic.
- Sauté for 3 minutes.
- Spoon grits into a serving bowl.
- Add shrimp mixture and mix well.
- Serve immediately.