

## Wiley's Shrimp & Grits

*Wonderful signature Sunday brunch dish from "wiley" - chef/owner meadowlark restaurant  
- Dayton, OH*

Vicki Blake  
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### **Grits:**

3 c water  
1 c milk or heavy cream  
1 stick butter  
1 c stone ground grits (arrowhead mills organic!)  
 $\frac{1}{2}$  c parmesan  
1 c sharp cheddar  
 $\frac{3}{4}$  tsp salt, grind of pepper, squirt of Tabasco

bring water, cream & butter to low boil - whisk in grits in a slow stream so that they do not clump. Stir with wooden spoon until thick - about 10 mins. Add cheeses and stir until smooth and incorporated. Season with S&P - consistency should still be a little runny - they will thicken as they sit covered and off the heat

**Wiley's Dirty Spice Mix:** 3 tblsp ea. salt, black pepper, paprika, 2 tblsp ea. dry mustard, ground cumin, 1 tblsp dried oregano (this makes tons to save)

### **Shrimp & Grits:**

2 tbs whole butter  
1 c sliced button mushrooms  
1 tsp minced garlic  
1 lb peeled deveined shrimp (30-70 counts will work)  
 $\frac{1}{3}$  c fresh or roma tomatoes - chopped small  
1 tblsp sliced scallions  
1 tsp "dirty spice mix" Cajun seasoning to taste  
1 tblsp fresh lemon juice

Prepare hot skillet - add butter, mushrooms, garlic - sizzle it.

Add shrimp - cook a minute

Add tomatoes, scallions, dirty spice - cook a minute

Add lemon & salt, toss, boil to reduce liquid and concentrate juices

Serve over grits