

Shrimp and Grits

Grits

- **4 CUPS** of water
- **1 CUP** of grits
- Salt to taste

The Rest

- Bacon (about 4-6 strips), chopped
- Shrimp (about 1 LB)
- Scallions
- Parsley
- 4 TSP lemon juice
- 1 scoop of minced garlic

Directions

1. Boil grits until thickened
2. At same time, fry the bacon. Drain and leave bacon fat.
3. Cook the shrimp in the bacon fat until pink
4. Add lemon juice, parsley, scallions, and bacon. Cook a little more.

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