# Shrimp & Grits with Beer

## Ingredients

### Grits
- Yellow grits (not instant) 1 cup
- Water 3 cups
- Sharp White Cheddar, grated 1 cup
- Unsalted Butter 1 T
- Jalapeno, seeded & diced 1 ea.
- Heavy Cream 1/4 cup
- Kosher salt, ground pepper to taste

**Methods**

Bring 3 cups of water to a simmer in a large saucepan. Gradually whisk in grits. Turn heat to low. Gently simmer until grits start to thicken. Continue cooking, stirring often and adding water by 1/4 cup as needed until grits are tender. Stir in cheese, butter, jalapeno then cream. Season with salt and pepper and keep warm.

### Shrimp
- Tasso, Andouille Sausage or Bacon 1/2 cup
- 1/3” cubes 1 T
- Vegetable Oil 3 ea
- Garlic Cloves 2 T
- Butter, divided 1 lb
- Shrimp, large peeled & deveined 1/4 cup+
- Beer 1/4 cup
- Chicken Stock, low salt

**Methods**

Meanwhile, heat a large heavy skillet over medium heat. Add tasso; sauté until fat begins to render, about 5 minutes (if tasso is very lean, add 1 tablespoon oil to skillet). Add garlic and 1 tablespoon butter; stir until butter melts. Add shrimp. When garlic begins to brown, add beer and chicken stock. Simmer until shrimp is cooked through, about 2 minutes. Remove skillet from heat; set aside.

### Eggs
- Fresh Tarragon, chopped 4 each
- 1 T

**Methods**

Heat a large nonstick skillet over medium heat. Add remaining 1 tablespoon butter to skillet; swirl to melt and cover bottom of pan. Crack eggs into pan and cook until whites are just set but yolks are still runny, about 3 minutes.

Divide grits among bowls, forming a well in center. Spoon shrimp mixture into center of grits. Top with egg. Sprinkle tarragon over.

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*Recipe by Marguerite Preston and Ginger Madson of Peel's in NewYork, NY for epicurious.com*

*Photo by Ditte Isager*