

SHRIMP & GRITS  
2017 ESTATE CHARDONNAY



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VINEYARDS  
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## 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  
Tabasco sauce (optional)

SERVES: 4-6

COOKING TIME: 1 Hour

## INSTRUCTIONS

1. Add water to a medium saucepan and bring to a boil.
2. Season the water with salt and pepper.
3. Add grits, whisking thoroughly to prevent lumps, and cook until water is absorbed, about 20 to 25 minutes.
4. Remove from heat and stir in butter and cheese.
5. Rinse shrimp and pat dry.
6. Fry the chopped bacon in a large skillet until browned and crisp. Remove to a paper-towel-lined plate and drain well.
7. Add the shrimp to the skillet with the bacon fat and cook over medium heat until pink, approximately 2 minutes.
8. Add lemon juice, chopped bacon, parsley, scallions and garlic to the pan and sauté for 3 minutes longer.
9. Spoon grits into a serving bowl, top with shrimp mixture, and serve.
10. Top with Tabasco sauce if desired.

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