

Shrimp & Grits

2 T. oil

8 oz. Tasso, sliced

½ onion, chopped

½ red bell pepper, chopped

2 tsp. minced garlic

Shrimp

2 lb. shrimp, peeled & deveined

2 T. white wine

1 c. heavy cream

8 oz. mushrooms

salt & pepper to taste

Sauté Tasso in oil until crispy. Add onion, bell pepper, garlic and mushrooms until onions are cooked. Add shrimp and cook until pink.

Remove from pan. Deglaze pan with wine. Add cream and salt/pepper.

Cook until thickened. Return shrimp and heat through. Serve over grits.

Cheddar Cheese Grits

2 c. water

1 c. milk

Salt & pepper to taste

1 c. quick grits

¼ c. butter

2 c. grated cheddar cheese

Bring milk and water to a boil. Whisk in grits. Cover and cook 5 minutes.

Remove lid and whisk in butter and salt/pepper. Add cheddar cheese and stir until melted.

Garlic Bread

½ cup butter, softened

2 tsp. minced garlic

¾ tsp. dried Italian seasoning

¼ tsp. pepper

1 cup Italian cheese blend

1 loaf French bread

Split bread horizontally. Place on baking sheet. Stir first 4 ingredients together and spread evenly on cut sides of bread. Sprinkle with cheese. Bake at 375° for 15 minutes until cheese is melted.

Lemonade Pie

1 (8 oz) Cool Whip 1 (6 oz) can frozen lemonade
1 can sweetened condensed milk 1 graham cracker crust

Thaw lemonade. Whip ingredients together. Pour into graham cracker crust. Freeze until serving.

Spring Mix Salad with White Balsamic-Apricot Vinaigrette

Pam Perkins

¼ cup olive oil	1 bag spring mix lettuces
3 tablespoons white balsamic vinegar	3 T. chopped dried apricots
3 tablespoons apricot nectar	3 T. almond slices
½ teaspoon minced shallot	¼ c. purple onion, sliced
¼ teaspoon salt	

In a small bowl, whisk together olive oil, vinegar, apricot nectar, shallot, and salt. In a large bowl, place lettuce, and top with apricots, almonds, and purple onion. Serve with vinaigrette.