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When it comes to the courtroom, Don Gibson offers the best recipe for legal success. When it comes to the kitchen, Don delights in sharing his favorite recipes for delicious Low Country cooking. Enjoy!

Don's Delicious Shrimp and Grits

1 lb. unpeeled medium-size shrimp
2 T. lemon juice
½ t. salt
1/8 t. ground red pepper
¼ c. finely chopped onion
1/3 c. finely chopped green bell pepper
3 T. melted bacon drippings
2 T. all-purpose flour
¾ c. chicken broth
Creamy Grits



Peel and devein shrimp. Combine shrimp, lemon juice, salt, and red pepper in a small bowl: set aside.

Cook onion and bell pepper in bacon drippings in a large skillet over medium-high heat about 10 minutes, stirring constantly. Sprinkle flour over vegetables; cook, stirring constantly, about 2 minutes or until flour begins to brown. Add shrimp and chicken stock; cook, stirring constantly, 2 to 3 minutes or until shrimp turn pink, and gravy is smooth. Add water or additional stock, if gravy is too thick. Serve immediately over Creamy Grits. Yield: 8 cups

Creamy Grits

2 c. water

2 T. butter or margarine

½ c. regular or stone-ground grits, uncooked

1 c. half-and-half or whipping cream, divided

Bring water and butter to a boil in a heavy saucepan. Stir in grits; return to a boil over medium heat. Reduce heat, and cook 10 minutes or until thickened, stirring occasionally. Stir in ½ cup half-and-half; simmer 10 minutes, stirring occasionally. Add remaining ½ cup half-and-half; simmer 10 minutes, stirring occasionally. Yield: 2 servings.