



Shrimp and Grits

Ingredients

- 3 cups water
- 2 cups milk
- 1 teaspoon salt
- 1 cup Stone Ground grits
- 1 teaspoon [Fustini's Meyer Lemon Olive Oil](#)
- 1 teaspoon [Fustini's Chipotle Olive Oil](#)
- 1 yellow onion, sliced
- 1 large tomato, small dice
- 1 teaspoon [Fustini's Sherry Vinegar](#)
- 1 tablespoon [Fustini's Cilantro and Onion Olive Oil](#)
- 1 pound shrimp
- ½ teaspoon ground coriander

Directions

Step 1.

Bring water, milk, and salt to a boil over medium heat. Add grits while whisking until well combined. Switch to a wooden spoon and cook over low heat, stirring frequently for 1 hour, or until creamy. When finished cooking, add Meyer Lemon olive oil and stir to incorporate

Step 2.

While grits are cooking, heat chipotle oil in a pan and add the onions and tomatoes. Cook until very soft then add the sherry vinegar and continue to cook until vinegar is absorbed.

Step 3.

Dust the shrimp with ground coriander, salt and pepper. Heat cilantro and onion oil in a pan and add shrimp. Cook on one side for about a minute, then flip and cook for another minute. Spoon grits into a bowl, followed by the shrimp and then the onion and tomato relish.