

LOW COUNTRY SHRIMP*

1 stick plus 2 tbs. butter
3 medium onions, finely chopped
 $\frac{3}{4}$ cup thinly sliced scallion
3 garlic cloves finely chopped
1 $\frac{1}{2}$ tsp. kosher salt
 $\frac{1}{8}$ tsp. cayenne pepper
 $\frac{1}{2}$ tsp black pepper
3 lbs. shrimp peeled
Juice of two lemons
 $\frac{3}{4}$ to 1 $\frac{1}{2}$ cups water

Heat butter in large skillet till foaming then cook onions with scallion, garlic, salt and black and cayenne pepper stirring occasionally till onion is softened and beginning to brown, about 8-12 minutes.

Add shrimp and cook stirring for one minute.

Add $\frac{3}{4}$ cup water and simmer gently till shrimp are cooked, about 1-3 minutes. Shrimp should be saucy; add more water if necessary.

Check for salt and pepper, stir in lemon juice and serve immediately over Creamy Coarse Ground Grits.

Gourmet Magazine, Good Day Sunshine, Scott Peacock Cooks Sunday Brunch, January 2008, as modified by STG