

**Ragtime Shrimp and Grits**

**As prepared by Chef Tom “Watty” Watson**

**PORT 412 – Downtown St. Joe**

*Sautéed Cajun shrimp over white cheddar cheese grits.*

- **Jumbo Shrimp**
- **Whole Butter**
- **Chopped Button Mushrooms**
- **Cooked Grits**
- **Corn**
- **Jalapenos – Chopped and Seeded**
- **Smokehouse Bacon – Brown Sugar**
- **Green onions – Chopped**
- **Tobasco, Franks Hot Sauce, OR Peach Mango Hot Sauce by Stonewall Kitchen (available at Perennial Accents in St. Joseph)**
- **Fresh Lemon and Lime juices**
- **White cheddar cheese**
- **Cajun spice**