



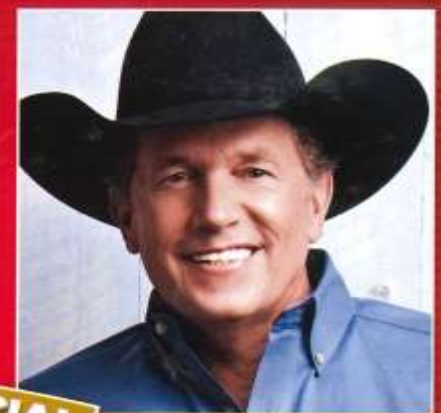
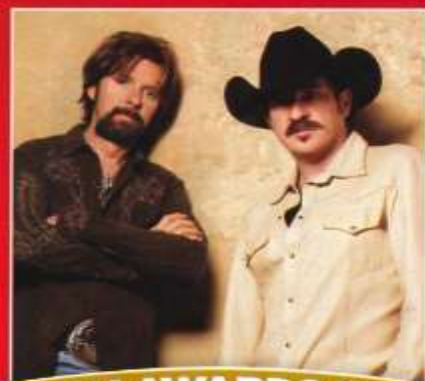
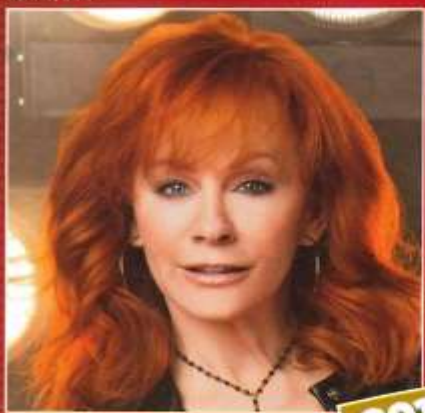
**THE BAND PERRY
HELPS KICK OFF
COUNTRY JAM**

**LADY A's
SCARY BUS
FIRE**

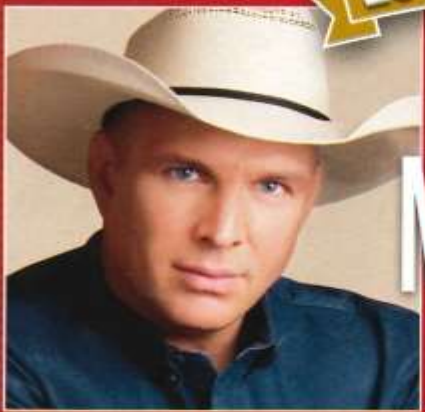
**THIS WEEK'S NASH
FEATURING
THOMAS RHETT**

COUNTRY WEEKLY

THE INSIDE STORIES ON COUNTRY MUSIC'S HOTTEST STARS
MAY 18, 2015



2015 ACM AWARDS SPECIAL



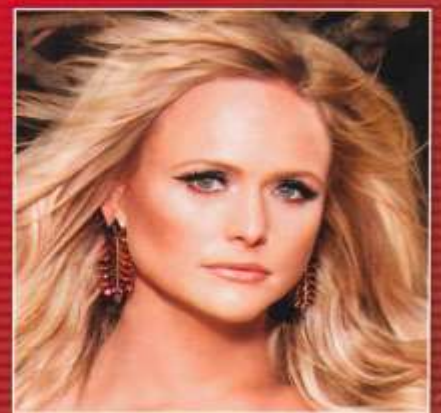
MAGICAL MILESTONES



**Seven superstar
acts make
history at the
50th ANNUAL
ACM AWARDS**



**PLUS! RED CARPET,
THE WINNERS,
PERFORMANCES, PARTIES
AND MUCH MORE!**



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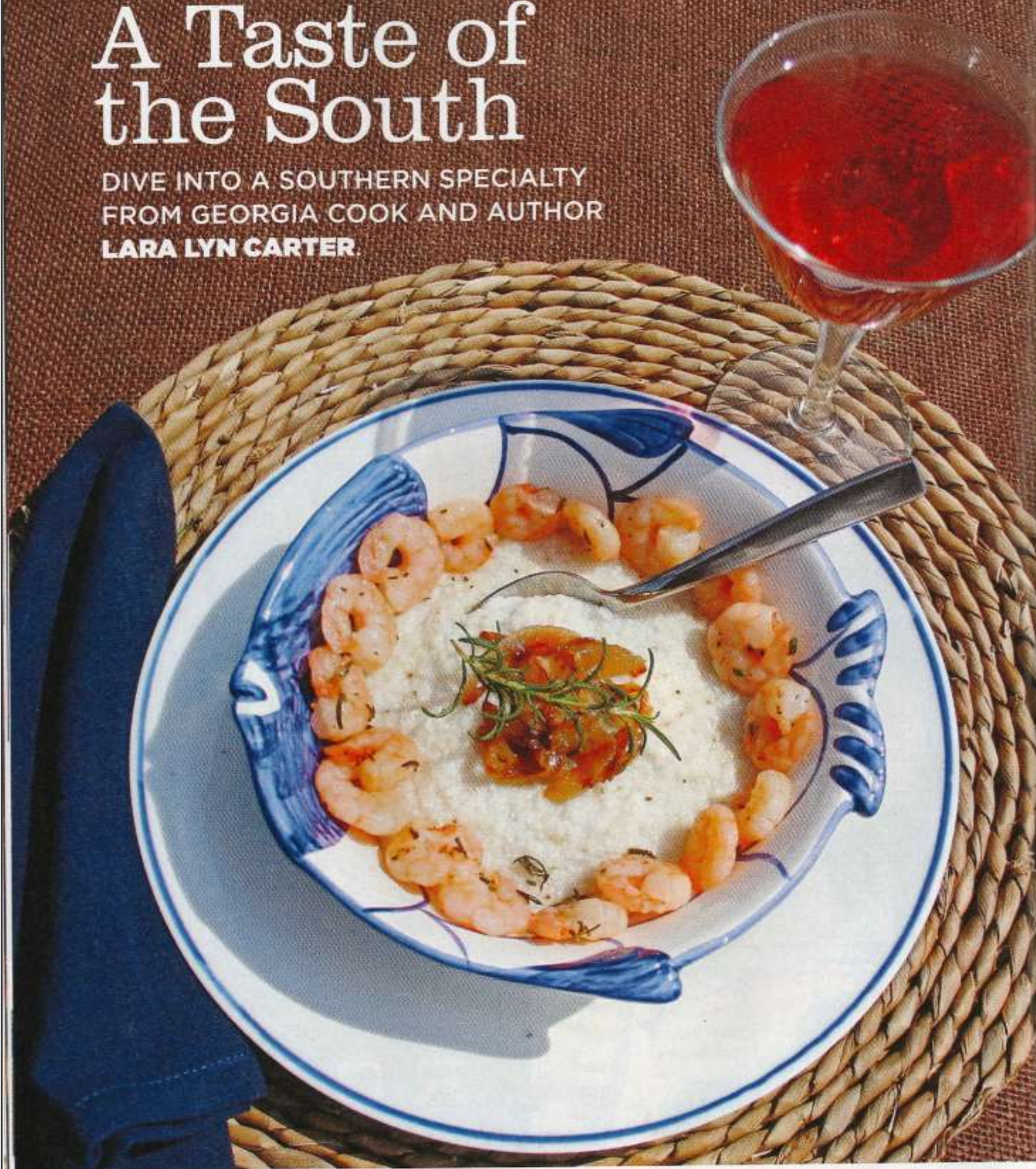
\$3.49US \$3.49CAN

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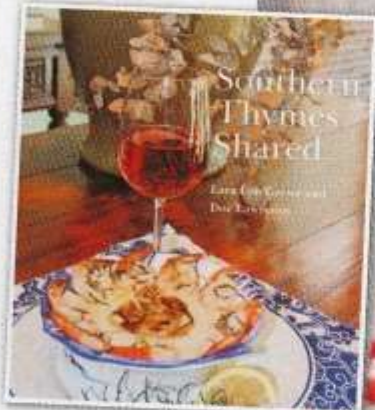
GET COOKIN'

A Taste of the South

DIVE INTO A SOUTHERN SPECIALTY FROM GEORGIA COOK AND AUTHOR **LARA LYN CARTER.**



THE SOUTH HAS ALWAYS been lauded and loved for its signature musical contributions, like tasty Southern rock and country. And these days, folks are also discovering the unique flavors of Southern cuisine. Georgia-based cook and TV host Lara Lyn Carter has tapped into that growing interest with her cookbook, *Southern Thymes Shared*, an all-purpose collection that includes themed menus, tips on Southern-style entertaining, thoughtful wine pairings and family anecdotes. You'll find one of Lara Lyn's specialties, Georgia Inspired Shrimp and Grits, right here.



Lara Lyn Carter gives a taste of the South in her new cookbook..

Southern Thymes Shared is available at bookstores and online retailers such as Amazon. And catch Lara Lyn on her new show, *Thyme for Sharing With Lara Lyn Carter*, beginning in June on Georgia Public Broadcasting stations.

— BOB PAXMAN

PHOTOS COURTESY BREAD & BUTTER INC.

Georgia Inspired Shrimp and Grits

YIELDS 4 SERVINGS

1 cup coarse ground Gayla Grits
4 cups chicken broth
2 tbsp. butter
½ tsp. pepper
8 ounces Sweet Grass Dairy Hill Cheese or mild Gruyère
1 large Vidalia onion, chopped

2 tbsp. Georgia Olive Farm olive oil
¼ tsp. salt
1 tsp. sugar
1 pound of large shrimp, peeled and deveined
1 stick of butter, melted
2 cloves garlic, minced
2 tbsp. chopped fresh rosemary

FOR THE GRITS: Bring the chicken broth, butter and pepper to a boil. **ADD** the grits to the broth mixture and **COOK** covered over low to me-

dium heat for 1 hour, stirring frequently. **ADD** water ¼ cup at a time as needed during the cooking to keep the grits from sticking. During the last 15 minutes of cooking, **ADD** the cheese to the grits and **STIR** to allow it to dissolve into the grits. This part alone is creamy delicious comfort food.

FOR THE ONIONS: **PLACE** the olive oil in a skillet over low to medium heat and **ADD** the Vidalia onion, salt and sugar. **COOK**

for 20 minutes until caramelized.

FOR THE SHRIMP: **SPREAD** the shrimp on a greased baking sheet. Melt the butter and **MIX** in the garlic and rosemary. **POUR** the butter mixture over the shrimp and **ROAST** the shrimp in a 400° oven for 8 to 10 minutes. To serve, **LADLE** the grits into 4 large serving bowls and top with equal portions of the onions. **PLACE** equal portions of the shrimp around the edges of the bowls.