



Shrimp & Grits

Put Some South in your mouth!

For that authentic flavor of the South!

This recipe is one of the best that will have your crowd begging for more!

Shrimp Ingredients

2 lbs. Shrimp, deveined with tails off
1 tablespoon Cajun Spice
1 tablespoon Turmeric
1 tablespoon Italian Seasoning
1 each, Green, Red, Yellow & Orange Peppers, Diced
2-3 Jalapenos, diced, seeds removed
2 large fresh garlic Cloves
1 Large Red Onion, Diced
1 lb. Baby Bella Mushrooms
1/2 lbs. Pancetta or thick sliced bacon
1 Bunch of scallions and Flat Parsley
1 cup Heavy Whipping Cream
Salt & Pepper to taste

Grits Ingredients

2 Cups Stone Ground Yellow Grits
6 cups Chicken Broth
2 cups Heavy Whipping Cream
1 stick Butter
8 oz. Gouda Cheese
8 oz. Sharp White Cheddar
4 oz. Gruyere Cheese
Salt & Pepper to taste

Grits Directions- Cook these First!

In a medium saucepan set over medium heat, bring the Chick Stock, Heavy Cream and salt to a boil. Whisking constantly, slowly pour the grits into the bubbling broth. Reduce the heat to low and simmer, whisking often, until the grits become thick and creamy, about 35-40 minutes. (Stir continuously to prevent sputtering.) Remove the pan from the heat and stir in the cheese. Taste and adjust the salt, if necessary. Remove the pan from the heat and cover with a lid to keep warm until ready to serve.

Shrimp Directions

Rinse Shrimp, lay individually on paper towels to remove excess water. Mix all the spices in a ziplock bag, add shrimp and make sure they are all covered with all that goodness! Set aside and begin cutting all the vegetables. In a large frying pan, sauté the pancetta until is crispy, remove all the meat pieces and keep for garnish. Using the oils from the pancetta, sauté all the vegetables for 5-7 minutes, then add heavy whipping cream to the pan and stir. Turn off heat and allow to sit and thicken. Next, I using a cast iron fryer or a frying pan, heat a few tablespoons of olive oil to the pan and toss the shrimp into the pan. They should cook rather quickly. Once they have all turned pink with golden brown edges remove from heat and toss into the other pan with the vegetables and cream sauce. Garnish with Pancetta, scallions and parsley.