



SHRIMP & GRITS WITH TASSO GRAVY

INGREDIENTS (SERVES 4)

- 1 lb. medium size shrimp peeled & deveined
- 2 Tbsp rice oil
- 2 Tbsp butter
- 4 Oz. Tasso Ham, diced into small pieces
- 1 shallot, diced into small pieces
- 1 clove garlic, finely chopped
- 1 stalk of celery, diced into small pieces
- 2 Oz. dry white wine
- 4 Oz. heavy cream
- ½ a lemon, juiced with seeds removed
- 2 scallions, cleaned & sliced thin for garnish

For the shrimp spice rub:

- 1 Tbsp kosher Salt
 - 1 Tbsp paprika
 - 1 Tbsp garlic powder
 - 1 Tbsp onion powder
 - 1 Tsp celery salt
 - ¼ Tsp cayenne pepper
 - 1 Tbsp all-purpose flour
- *Mix all dry ingredients and toss with 1 lb. medium size shrimp and set aside.

For grits:

- 5 cups water
- 1 cup Anson Mills Colonial Coarse Pencil Cob grits or other coarse yellow corn grits
- 1 Tbsp kosher salt

INSTRUCTIONS

To cook the grits: In a medium pot, bring the water to a boil over high heat and add 1 tablespoon salt. Slowly pour the grits into the pot while whisking constantly. Continue to cook, stirring often, for about 3 minutes, until the grits begin to thicken. Reduce the heat to a simmer and cook, stirring occasionally, for 40 minutes, until the grits are creamy and soft.

To cook the shrimp: In a large sauté pan over medium heat, heat pan for 1 minute then add oil and butter. When butter has melted add shrimp and brown on both sides, remove shrimp with a slotted spoon and set aside. Add Tasso ham and let fat render out for about 1-2 minutes then add shallot, garlic and celery cook for 2-3 minutes or until fragrant. Deglaze pan with dry white wine and let alcohol cook off. Add the heavy cream and bring to a boil. Return seared shrimp to pan, add lemon juice, cook for 2-3 minutes until shrimp is fully cooked and sauce begins to thicken. Remove from heat and pour over grits.

To serve: Garnish with scallions and serve with a glass of Chardonnay.