



Shrimp and Grits Recipe

*Courtesy of Executive Chef Simon Andrews
Of The Swamp Fox Restaurant & Bar – Charleston, SC*

Ingredients:

12+ Large Peeled & De-Veined Shrimp
6 oz. Cured Ham (or Andouille Sausage)
1/2 Red Pepper
1/2 Yellow Pepper
1/2 Green Pepper
1/3 Onion
12 oz. Rich Shrimp Stock or Lobster Stock
8 oz. Double Cream
2 oz. Olive Oil
Cooked Stone Ground White Grits with Shredded Pepper Jack Cheese
(Prepare half of the 1lb. Bag of Adluh Grits, yields approximately 20 oz.)

Garnish:

Sliced Scallions
Shredded Pepper Jack Cheese

Method:

Prepare grits as specified on package (1-1.5 hours). Add pepper jack cheese to taste.

Dice ham or sausage. Slice peppers and onion to a thin julienne.

Sauté ham or sausage in olive oil, add shrimp and sauté until they change color. Add stock and simmer until liquid is reduced in half. Add peppers, onions, double cream and simmer until liquid is reduced in half again. (Estimated cook time: 15 minutes)
When the shrimp are cooked through spoon over hot grits and garnish with shredded cheese and scallions.

Prepares: 6 Portions

Bon Appétit!