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Shrimp and Grits

Kiss My Grits

Ingredients:

1 cup of grits
4 cups of chicken broth
3 oz. cheddar cheese
3 oz. mascarpone cheese
2 tablespoons of butter
salt

Bring the liquid to a boil and stir in the grits. Keep stirring as you pour the grits in. This is where you'll prevent the lumping. Lower the temperature to a simmer and stir occasionally. When the grits are soft to the bite turn off the heat and add the cheeses and butter. Salt to taste.

SHRIMP

Ingredients:

1 lb shrimp- peeled and deveined	dash of lemon and lemon zest
1/4 cup Andouille sausage	cayenne pepper or Old Bay
small green pepper	tablespoon of butter
small diced onion	parsley
1/2 cup celery	chives
1 sliced garlic clove	
1/2 cup wine	1/2 cup shrimp stock/vegetable stock

Saute the sausage till crisp and it has rendered some fat. Remove the sausage and add the vegetables. Cook these till they're soft and add in the shrimp. Season with salt, pepper and cayenne. Deglaze the pan with wine and let it burn off. Add the lemon zest, juice and stock. Let this start to reduce and then the butter to let it begin to thicken. Add back the sausage and garnish with parsley and chives. Plate over the grits.