

SHRIMP & GRITS

INGREDIENTS

SERVES 4

SAUTEED SHRIMP:

1/2 pound spicy chorizo sausage, thick sliced
2 tablespoons olive oil
1 small onion, finely chopped
8 ounces fresh mushrooms, wiped clean, halved or quartered
20 large shrimp, shelled and deveined
1 clove garlic, finely chopped
1 lemon, juiced
Hot Sauce
1 bunch green onions, thinly sliced, for garnish

FOR THE GRITS:

Bring 5 cups of water, shrimp shells, and 2 teaspoons salt to a boil over high heat. Simmer for 20 minutes and strain. Throw shrimp shells away.

Bring shrimp stock to a boil over high heat. Slowly whisk in grits, reduce to a simmer and continue cooking until grits are soft, stirring with wooden spoon every few minutes, 30 - 40 minutes. If grits get too thick, add 1/4 cup of whole milk, as needed. Season with salt and pepper.

About ten minutes before grits are finished, prepare the shrimp.

FOR THE SHRIMP:

Place thickly sliced sausage in a medium pan over medium high heat and cook until edges of sausage start getting crispy, about 10 minutes. Remove sausage, reserve drippings in skillet and add 1 tablespoon olive oil. Saute onion and mushrooms, until lightly browned and softened, about 5 minutes.

Increase heat to high, add shrimp and garlic. Saute until pink and just cooked through, about 1 to 2 minutes per side, depending on size of shrimp. Add lemon juice, 2 teaspoons of hot sauce (or more), salt, and sausage.

Stir for 1 minute or so.

Divide the grits among four bowls, top each with 5 shrimp and pieces of sausage. Sprinkle with green onions.

GRITS:

4-5 cups shrimp stock
Salt
1 cup white stone ground grits
1 cup whole milk, if needed