

SOULFUL SHRIMP AND CHEESY GRITS

PAIRED WITH 2016 CABERNET FRANC SLIDE MOUNTAIN | YIELDS 4 SERVINGS

INGREDIENTS

2 slices Bacon, thick-cut	1 each Shallot, diced
1 cup Corn Kernels, fresh (use frozen if it is not corn season)	3 each Green Onion, sliced in ¼ inch (reserve ¼ for garnishing)
2 cups Chicken Stock	1 pound Shrimp, 31-40 count
2 cups Half and Half	1 tablespoons Cajun Seasoning
1 cup Yellow Cornmeal	1/3 cup Heavy Cream
4 tablespoons Butter (separated in half)	
3/4 cup Colby-Jack Cheese, shredded	

METHOD

1. Cook two slices of bacon in a Dutch oven until crisp, then crumble and set aside.
2. Remove all but 1 tablespoon of the bacon fat from the pan. Turn the heat to med-high and add the corn kernels.
3. Cook until the liquid cooks off and the kernels begin to toast and turn golden brown.
4. Add chicken stock and half and half to a large saucepan over med-high heat. Bring to a boil.
5. Slowly whisk in cornmeal, then reduce heat to med-low. Cook for 10 minutes, stirring every couple of minutes to keep them from sticking on bottom.
6. When the grits are cooked and thickened, add 2 tablespoons of butter and colby-jack cheese. Whisk well to completely incorporate the cheese and butter. Set aside while you prepare the shrimp.
7. Add remaining 2 tablespoons of butter to a heavy sauté pan over med-high heat.
8. Add shallot and three-fourths of the green onions. Cook for 2-3 minutes.
9. Add and Cajun seasoning. Stir to combine and sear the shrimp on each side until cooked - about 3-4 minutes.
10. Add the reserved bacon and heavy cream and stir well to combine. Cook for 2-3 minutes, until the sauce thicken slightly.
11. To serve, spoon some of the cheesy corn grits into a shallow bowl. Top with a generous serving of the shrimp and sprinkle with the reserved green onion pieces.