

# SOUTHERN-STYLE SHRIMP AND GRITS

PAIRED WITH 2020 MERLOT | YIELDS 4 SERVINGS

## INGREDIENTS

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| 3 slices Bacon, thick-cut   | 4 tablespoons Butter ( <i>separated in half</i> )                              |
| 1 cup Corn Kernels, fresh<br>( <i>use frozen if it is not corn season</i> ) | ½ cup Colby-Jack Cheese, shredded  |
| 2 cups Vegetable or Chicken Stock   | 1 Shallot, diced   |
| 2 cups Half and Half or Whole Milk  | 3 Green Onions, sliced in ¼ inch pieces<br>( <i>reserve ¼ for garnishing</i> ) |
| 1 teaspoon Kosher Salt  | 1 pound Shrimp, 31-40 count  |
| ¼ teaspoon Black Pepper   | 1 tablespoon Cajun Seasoning   |
| 1 cup Yellow Cornmeal   | ¼ cup Heavy Cream  |

## METHOD

1. Cook bacon in a sauté pan until crisp. Remove bacon from pan, reserving bacon fat. Crumble the bacon and set aside for garnish.
2. Remove all but 2 tablespoons of the bacon fat from the pan. Turn the heat to med-high and add corn kernels. Cook until the kernels begin to toast and turn golden brown. Set aside.
3. In a separate pot, combine chicken stock and half and half over high heat. Bring to a boil.
4. Slowly whisk cornmeal into the boiling stock/milk, then reduce heat to medium low. Cook for 10 minutes, stirring every couple of minutes to keep it from sticking.
5. When the grits are cooked and thickened, add the reserved corn kernels, 2 tablespoons of butter and the Colby-Jack cheese. Whisk well to combine. Taste and adjust the seasoning and cover before setting aside while preparing the shrimp.
6. Add the remaining 2 tablespoons of butter to a heavy sauté pan over med-high heat.
7. Add the shallot and 3/4ths of the green onions. Cook briefly until fragrant.
8. Add and Cajun seasoning. Stir to combine and sear the shrimp on each side until cooked (about 3-4 minutes).
9. Add the reserved bacon and heavy cream and stir well to combine. Cook until the sauce thickens slightly (not too thick). Taste and adjust seasoning.
10. 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 chopped green onion. Serve immediately.