

SHRIMP AND GRITS

YIELD: 18 servings

INGREDIENTS:

GOUDA GRITS

Instant grits
Water
Heavy cream
Gouda cheese, shredded
Unsalted butter
Kosher salt
Freshly ground black pepper

CREOLE SAUCE

bacon, chopped
Shrimp, 21/25 size, peeled and deveined
Kosher salt
freshly ground black pepper
Green bell pepper, chopped
Celery, chopped
Yellow Onion, chopped
Garlic, minced
Red Gold Tomato Paste
Red Gold Petite Diced Tomatoes, drained
Chicken stock
Dried oregano
Dried basil, chopped
Dried thyme, chopped
Cayenne pepper
Smoked paprika
Chili Powder
Bay leaf

AMOUNT (WT.):

1 $\frac{3}{4}$ cups
7 cups
1 $\frac{3}{4}$ cups
1 $\frac{3}{4}$ cups
1 stick
3 $\frac{1}{2}$ teaspoons
3 $\frac{1}{2}$ teaspoons

1 $\frac{3}{4}$ cup
56 each
1 $\frac{1}{4}$ teaspoons
 $\frac{1}{2}$ teaspoon
7 cups
7 cups
7 cups
 $\frac{1}{2}$ cup
 $\frac{1}{2}$ cup
1-#10 Can (102 oz)
3 $\frac{1}{2}$ cups
1 $\frac{1}{4}$ teaspoons
1 $\frac{1}{4}$ teaspoons
1 $\frac{1}{4}$ teaspoons
1 $\frac{1}{4}$ teaspoons
1 $\frac{1}{4}$ teaspoons
1 $\frac{1}{4}$ teaspoons
1 $\frac{1}{4}$ teaspoons
7 each



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SHRIMP AND GRITS (CONT.)

METHOD OF PREPARATION:

TO MAKE THE GOUDA GRITS:

1. In a large sauce pan over medium/high heat, bring water and heavy cream to a boil.
2. Slowly add the grits, Gouda cheese and butter while whisking until blended with grits.
3. Reduce heat to low and cover for five to seven minutes whisking about every minute.
4. Remove from heat, add salt and pepper and set aside.

TO MAKE THE CREOLE SAUCE:

1. In a large sauce pan over medium high heat, add chopped bacon and cook for three minutes.
2. Add shrimp, salt and pepper, cook for another three minutes until shrimp are pink. Remove shrimp leaving the bacon in the pan.
3. To the pan add green pepper, celery and onion and sauté until tender and fragrant.
4. Add garlic and continue to sauté for another two minutes.
5. Add the tomato paste and cook for 1 to 2 minutes.
6. Add the petite diced tomatoes, chicken stock, oregano, basil, thyme, cayenne pepper, paprika, chili powder and bay leaf.
7. Reduce heat to medium and stir until desired reduced and thickened. Remove from heat.
8. To a shallow, rimmed bowl or rimmed plate, ladle a generous amount of sauce into the plate or bowl. Top with a scoop of the Gouda grits in the middle. Place 2 to 3 shrimp around the grits tucking into the creole sauce. Garnish with your favorite herbs and lemon wedge.

