



Shrimp and Grits

*8 Portions – 3 Shrimp per Portion
Instructions include servings for 8 and 150*

For 8 servings	For 150 Servings	Ingredients
1 lb. 26/30 shell-on shrimp	17 lbs.	Shrimp
1 Tbs. olive oil	1 qt.	EVO
1 medium onion, finely diced	5 lbs.	Onion
1 small celery rib, finely diced	4 bunches	Celery
2 large garlic cloves, sliced	1 lb.	Garlic
1 Red Bell Pepper	6 ea.	Red Bell Pepper
4 c. spring or filtered water	2 gal.	Water
1 tsp. tomato paste	8 oz.	Tomato Paste
3 sprigs fresh thyme	1 bunch	Thyme
1 Turkish bay leaf	6 ea.	Bay/Laurel
1 tsp cracked black peppercorns	2 Tbs.	Pepper
1 strip lemon zest	4 lemons	Lemon
2 Tbs. unsalted butter, room temp.	1 lb.	Butter
1 Tbs. all-purpose flour	1 lb.	AP Flour
2 oz. andouille sausage	2 lbs.	Bacon
2 medium shallots, minced (¼ cup)	1 lb.	Shallot
Fine sea salt	As Needed	Salt
½ tsp. red pepper flakes	As Needed	Red Pepper
½ tsp. ground black pepper	As Needed	Pepper
Chives	4 bunches/2 oz.	Chive
 Anson Mills Antebellum Coarse Grits	 6 lbs.	 Grits
Rosemary	1 bunch	Rosemary
Heavy Cream	2 qts.	Heavy Cream

Directions

1. Peel and, devein the shrimp, reserving the shells. Dry the shrimp between layers of paper towels and refrigerate until ready to use.
2. Heat the olive oil in a medium heavy-bottomed saucepan over medium heat. Add the shrimp shells, onion, celery, and garlic and sauté until the shells are crisp and the vegetables have softened, about 10 minutes.
3. Add the water, tomato paste, thyme, bay, peppercorns, and lemon peel. Cover and bring to a simmer, then reduce the heat and simmer, partially covered, until the stock is flavorful.
4. Make a roux with butter and flour- thicken sauce- simmer strain
5. In a large sauté pan, sauté the andouille over medium-low heat until browned, 4 to 5 minutes.
6. Remove andouille to paper towel
7. Add shrimp in batches to the sausage fat and sauté in batches
8. Season Shrimp with salt, pepper, red pepper.
9. Add shrimp and sausage to sauce, adjust seasoning.

Serve with grits, garnish with chives

Equipment Needed

1 large heavy-bottomed saucepan
20 quart, a fine-mesh strainer
1 medium Rondeau or saucepan
1 large sauté pan (12 inch)
1 pair of tongs
2 large spoons
1 whisk
4 medium/large bowls
2 sheet pans
Plastic wrap
Cutting board
4 to 6 towels
Small plates or bowls for serving, serving spoon, chafing dish
1 butane burner
Forks and napkins