



Shrimp and Grits

Makes 10 portions

Ingredients:

2 oz.	Olive Oil
30 each	Shrimp – 16/20, cleaned
To taste	Salt
To taste	Pepper
3 oz.	Shallots - minced
1/3 cup	Bacon – cooked, cut into ½" pieces
½ cup	Tomatoes – seeded, ½" dice
4 oz.	White Wine
16 oz.	Lobster Stock
1/3 cup	Scallions – sliced thin
3 tbsp.	Butter
10 cups	Grits – cooked following package direction

Directions:

Peel and clean the shrimp.

Season the shrimp with salt and pepper.

Heat the oil in a large sauté pan until hot. Add the shrimp and cook for 1-2 minutes.

Flip the shrimp, add the shallots, bacon and tomatoes and continue cooking for 1- 2 minutes.

Add the wine and reduce by half, add the lobster stock and bring to a boil and reduce by 1/3,

Finish the sauce with scallions, salt, pepper and butter.

To Serve:

Place the hot grits in the serving dish

Arrange 3 shrimp per portion on the grits, top with the sauce mixture

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