



# Gigi's Shrimp & Grits

By Gigi's

## Part 1: Grits

- 1 Cup Grits
- 4 Cups Water
- ¼ Cup Shredded Cheddar Cheese
- ¼ Cup Heavy Cream
- Salt & White Pepper

### Method:

- Place the water in a sauce pan and bring to a boil
- Add the grits and stir frequently
- Lower temperature to low and let simmer for 20 minutes
- Add cheese and heavy cream and stir
- Now season with salt and white pepper
- Remove from heat

## Part 2: Tasso Ham Gravy

- ¼ Cup Blended oil (75/25)
- 1 Cup Julienne Tasso Ham
- 1 Cup Diced Vidalia Onion
- 1 tsp garlic, chopped
- 3 Tbsp Flour
- 1 Cup Red Wine
- 1 Quart Beef Stock
- Salt & Pepper to taste

### Method:

- Sauté the tasso ham with the oil in a pan until it start to caramelize
- Add the onions & garlic and cook until onions are caramelized
- Add the flour - cook for 3 minutes or until flour becomes brown
- Deglaze with red wine and let reduce until almost gone
- Add the beef stock and let simmer for 25 minutes



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## Part 3: Putting it all together

- 1 Tbsp blended oil
- 12 Shrimp (16/20, peeled and deveined)
- ½ Cup diced tomatoes
- 1 Tbsp Garlic
- ¼ Cup diced onions
- Handful baby kale
- Grits
- Tasso Ham Gravy

### Method

- Heat a sauté pan and place the oil, shrimp, onions and garlic
- Once the shrimp have cooked on one side, flip them and stir the onions and garlic so they do not burn
- Add the dice tomatoes and baby kale and sauté for 30 more seconds
- Add the tasso gravy, add as much or as little as you want
- Place some grits in a bowl and pour the shrimp mixture over