

LOW COUNTRY SHRIMP AND GRITS

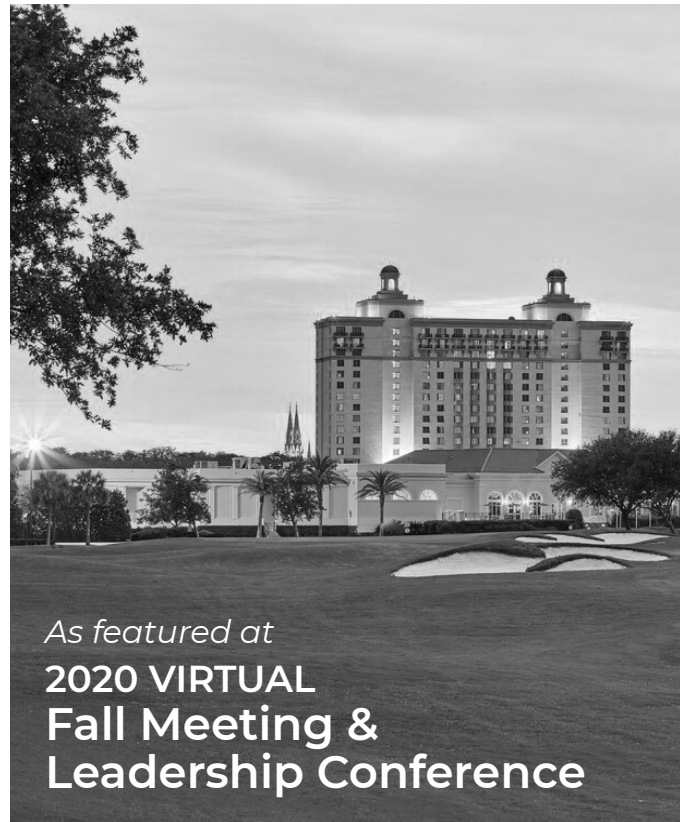
Recipe by Chef Franklin Creech, Westin Savannah Harbor Golf Resort & Spa

INGREDIENTS

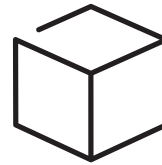
- 4oz Andouille cut into ¼ lengthwise then ¼ inch chunks
- Fresh cut corn of 2 cobs
- 3 cloves garlic minced (1 tbsp chopped in water JAR)
- 1/2 cup yellow onion diced
- 1/4 cup red bell pepper diced
- 2 lbs shrimp (31/40) peeled, deveined, tail off
- 1 tsp Cajun Seasoning more or less if you like the spice!
- 1/2 cup white wine
- 2 tbsp unsalted butter
- 2 cups heavy whipping cream
- 1/2 cup green onions (green only)
- Kosher salt and fresh black pepper to taste
- 1 tbsp corn starch
- 1 tbsp water

For the Grits

- 2 cups chicken broth
- 2 cups milk
- 2 tbsp unsalted butter
- +/- 1 cup chicken broth or milk based on how loose you like your grits
- 1 cup Quaker quick grits
- 1 cup Monterey Jack cheese, or your favorite
- Kosher salt to taste



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INSTRUCTIONS

1. Bring water, milk and salt and pepper to a low simmer. Add grits and stir well. Let them cook until they absorb all the liquid and are tender (approx. 25 minutes). You may need more water/milk based on how loose you like your grits. When the liquid is almost absorbed, taste them. (Careful, they are hot!). If they are not tender add an extra half cup of liquid and let it cook until absorbed, taste again, etc. until they reach the tenderness you desire.
2. While grits are cooking, add diced andouille to a large saute pan and cook until rendered and crispy. Strain water off shrimp.
3. Add the garlic, butter, onion, bell pepper, and corn to the rendered andouille and allow it to cook for about two minutes, stir often. (Do not allow the garlic to just sit in the hot pan or it will burn.)
4. Add white wine scraping up any bits at the bottom of the pan. Add shrimp to the pan and sprinkle with salt to taste. Stir in cream and Cajun seasoning.
5. Shrimp should finish cooking as the liquid reduces by approximately half. Shrimp should no longer be transparent.
6. Mix corn starch and water in separate bowl. Stirring constantly, add mixture to pan.
7. Sauce will thicken and remove pan from heat.
8. Pour the shrimp and sauce over the grits at this point, garnish it with green onions and serve.

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