

Shrimp & Grits: in the style of The Cotton Exchange, Savannah

A creamy biscuit shaped disk of organic stone ground grits, lightly fried, topped with roasted red peppers, onions, jumbo shrimp, andouille sausage, and smothered in a sherry cream sauce.

- 2 cups milk
- 1 cup white or yellow grits
- 1 ounce butter
- 8 ounces Andouille sausage
- 1 cup minced onion
- 2 garlic cloves, minced
- ⅓ cup dry sherry wine
- ½ cup heavy cream
- 1-2 pounds medium shrimp, shelled, cleaned and deveined
- Salt and pepper
- Olive oil



To make the grits: In a large pot heat the milk to scalding and add the grits and stir for about a minute. Lower the heat and stir occasionally until the grits are tender (about an hour +/-). Add butter and salt and pepper. Pour into a 9 x 13 pan, and refrigerate until firm.

Slice the sausage into thin coins and saute' in a large pan with a little olive oil. Add the onion and garlic and saute' until soft. Without removing the sausage, onions and garlic, deglaze the pan with the sherry. Add the shrimp and cook in the mixture until pink and done. Remove the shrimp; add the cream to the pan and simmer until slightly reduced.