



SHRIMP & GRITS

CHEF JUSTIN SUTHERLAND

INGREDIENTS

2 Cups Course Ground Grits
¼ Cup Canned Diced Pimentos
½ Cup Canned Whole Tomatoes
¼ Cup Each Diced Green Pepper, Celery, Yellow Onion
4 Cups Water
4 Cups Whole Milk
¼ Cup Cream Cheese
¼ Cup Shredded Sharp Cheddar
6 Tablespoons Butter
1 Lemon
1 Tablespoon Minced Chive
1 Fennel Bulb
1 Leek
2 Stalks Celery
1 Yellow Onion
1 Bunch Mustard Greens
Lobster Shells (or Crab/Shrimp)
½ lb. Rock Shrimp
4 Thin Slices Country Ham
½ Tablespoon Old Bay
1 Teaspoon Celery Salt
½ Teaspoon Celery Seed
2 Tablespoons White Peppercorn
Salt & Pepper to Taste

DIRECTIONS

Press country ham between 2 parchment lined sheet pans and cook 30 min at 350 until crispy. Cover lobster (shellfish bodies) with 1 gallon water add leek, celery stalks, one yellow onion, white pepper corn bring to boil reduce to simmer for 30min-2hrs. cover grits with water bring to simmer, add milk and continue to cook until creamy add more liquid if necessary. Fold in cream cheese, cheddar, diced pimentos, 4 T butter, season salt and pepper. Strain 4 cups of lobster stock and reduce by 1/2. add diced veg, crushed canned tomatoes, spices, juice of ½ lemon. Gently poach shrimp in sauce for 2 min. remove from heat. Mount with butter and season with salt and pepper. Plate grits in bowl cover with shrimp and sauce. Top with crispy ham and garnish with minced chive.