



Chef's Corner

Chef Scott Berg

January

- Well, Here we are at the beginning of a new year. Let's make this one better than the last.
- I have received many requests for the Shrimp & Grits recipe. So, Here it is.

Shrimp and Grits

Yield: Serves 10
 Portion: Serving
 Portions in Yield: 10

1 ¼ Lb	Shrimp 26/30	Peel & Devien.
10 oz	Mushrooms	Sliced.
2 Tsp	Chopped Garlic	
1/8 Bunch	Parsley	Chop.
6 slices	Bacon	Diced.
½ Bunch	Green Onions	Finely sliced.
1 ½ Tbls	Lemon Juice	
3 Tsp	Hot Sauce	Not Tabasco.
2 ½ oz	Vegetable Oil	For sauté.
2 Tsp	Salt	
1 tsp	Pepper	
10 Serving	Tasso Parmesan Grits	See recipe below.
3 Tsp	Old Bay Seasoning.	

Method:

- Dice bacon and sauté lightly in a skillet. Bacon should be brown but not crisp.
- Add 2 tablespoons oil to the bacon and grease and let get hot.
- Add shrimp and sauté until they start to color.
- Add mushrooms and sauté 4 minutes.
- Add scallions and sauté 1 minute.
- Add garlic, lemon juice, hot sauce and parsley.
- Season to taste and serve over grits.

Tasso Parmesan Grits

Yield: 10 Servings
 Portion: Serving
 Portions in Yield: 10

10 oz	Grits Quick	
1 ¼ Qt	Chicken Stock	
2 ½ oz	Butter	
2 1/2 oz	Tasso Ham	Fine dice.
4 oz	Parmesan Cheese	Grated.
1 tsp	Salt	
1/3 tsp	Pepper	

Method:

- In a heavy sauce pan, bring stock to a boil.
- Whisk in the grits and lower burner to a simmer.
- Grits should cook about 30 minutes until thick and creamy.
- Remove from heat and stir in the tasso ham, parmesan cheese and butter.
- Season with salt and pepper.

See You Next Month!