

BBQ Shrimp
Goat Cheese Stone Ground Hominy Grits

Serves 4 people

Goat Cheese Stone Ground Hominy Grits:

½ cup	Stone Ground Grits
1 cup	Heavy Cream
1 cup	Water
1 tbsp	Chopped Garlic
1 tsp	Red Pepper Flakes
3 tbsp	Butter
2 oz	Goat Cheese
to taste	Salt and Fresh Ground Black Pepper

- In a medium sauce pot combine the water, cream, garlic, red pepper flakes and butter.
- Bring to a simmer.
- Slowly add the grits in while whisking continuously. Turn the fire down to low heat and whisk every 5 minutes. The grits will take approximately 4 hours to cook.
- Add a little salt and pepper after adding the raw grits.
- After the grits are cooked, check for seasoning and keep warm.

Shrimp:

16 to 20 each	10/16 Shrimp
2 oz	Salad Oil
3 Tbsp	Cajun Seasoning
1 each	Abita Amber Beer
1 tsp	Garlic (minced)
2 oz	Heavy Cream
3 tbsp	Butter
1 tsp	Hot Sauce
1 Tsp	Worcestershire Sauce
To taste	Salt and Pepper

- Peel and Devein the shrimp. Keep the head on or removing it is a personal choice.
- Heat a large sauté skillet over medium to high heat.
- Season the shrimp with the Cajun seasoning.
- Add the oil to the sauté skillet. Add the shrimp and brown on both sides.
- When the second side is half way browned, add the garlic. Cook for 1 minute.
- Add the hot sauce and the Worcestershire sauce.
- Add the beer and reduce by $\frac{1}{4}$.
- Add the cream next and bring to a simmer. Add the butter next and keep stirring.
- Season to taste and add salt and pepper as needed.

To Serve:

- Add the goat cheese to the grits and fold in very carefully.
- Place the grits in the center of 4 bowls.
- Carefully place the cooked shrimp around the bottom of the grits.
- Using a sauce spoon, carefully drizzle the sauce from the shrimp around and over the grits and shrimp.
- Garnish with fresh herbs and enjoy.