

RECIPE CARD

BY CHEF *GONZALO GARCIA*

SHRIMP & GRITS

INGREDIENTS

Serving for 4:

- 12 ea, large shrimp
- 1/2 cup fresh garlic
- Fresh parsley
- Lemons
- 3 ea, yellow medium onions
- 10-12 ea, Roma tomatoes
- 2 ea, habanero peppers
- Olive oil
- Salt and pepper
- Baguette
- Crushed red pepper
- 2 lbs butter
- 2 cups grits
- 1 qt whole milk
- 1 qt chicken stock

PROCEDURES

Shrimp:

1. Per cup of garlic, add $\frac{3}{4}$ cup of oil to a blender and purée until smooth.
2. Add enough of the garlic purée to coat all the shrimp and let marinate.

3. Heat a sauté pan over medium heat. Add oil and begin sautéing the small diced onions until nearly translucent, then add the minced garlic.
4. Stir continuously and be careful not to let the garlic burn.
5. Add the quartered Roma tomatoes and continue cooking until the tomatoes begin to break down.
6. Cut a lemon in half and squeeze the fresh juice into the pan.
7. Once everything has cooked down to the desired texture, transfer the mixture to a blender and blend until smooth. Finish seasoning the sauce to taste with salt, pepper, and crushed red pepper.
8. Keep the sauce hot for serving.
9. In a separate sauté pan, heat oil over medium high heat. Once hot, add the garlic marinated shrimp.
10. After the shrimp begins cooking, lower the heat to medium or lower and continue cooking.
11. Season with salt and pepper and finish the shrimp with lemon juice to help deglaze the pan.
12. Cut the baguette into crostini by slicing on a bias. Oil, salt, and pepper both sides, then grill lightly.
13. Toss the shrimp constantly so all the flavors come together.
14. Once the shrimp is cooked, add the chopped parsley, fresh squeezed lemon juice, and finish with salt to your desired flavor.

Grits:

1. Heat a sauté pan over medium heat.
2. Once hot, add a knob of butter and let it coat the pan. When the butter has melted, add the small diced onions and cook until translucent.
3. Add 2 cups of chicken stock and 2 cups of milk. As the liquid heats up, slowly add 1½ cups of grits.
4. Whisk continuously as you pour in the grits to prevent clumping.
5. Once everything is incorporated, lower the heat and simmer until the grits are smooth and creamy.