



RECIPE OF THE MONTH NOVEMBER 2017



FOGGY RIDGE SHRIMP & GRITS

Serve with Foggy Ridge Serious Cider

Grits:

- 4 to 5 Cups vegetable stock
- Salt
- 1 Cup yellow stone ground grits
- 1 Cup grated white Cheddar cheese
- Finely ground black pepper
- 3 green onions, thinly sliced for garnish

Sautéed Shrimp:

- 1/2 lb. thick double smoked cut bacon, cut into lardons
- 4 to 5 Cups vegetable stock
- 2 Tablespoons olive oil
- 20 large (21 to 24 count) shrimp, shelled and deveined
- 3 cloves garlic, finely chopped
- Salt and freshly ground black pepper
- 1 cup diced onion, 1/2 cup diced carrot, 1/2 cup diced celery
- 4 to 5 Cups vegetable stock
- 1 Cup cherry tomatoes, halved

Bring 4 cups of stock and 2 teaspoons of salt to boil in a medium saucepan over high heat. Slowly whisk in the grits and return to a boil. Reduce heat to medium and continue cooking until the grits are soft and have lost their gritty texture, whisking every few minutes for about 15 to 20 minutes. If the mixture becomes too thick, add stock and cook until absorbed. Add cheese and whisk until smooth. Season with salt and pepper.

Place bacon in a medium pan over medium heat and cook until golden brown and fat has been rendered. Remove bacon with a slotted spoon to a plate lined with paper towels. Remove all but 2 tablespoons of bacon fat from the pan and place back on the heat. Add the olive oil and raise heat to high. Add onion, carrot and celery. Add tomatoes. Season the shrimp with salt and pepper, and add to the pan with the garlic. Sauté until golden brown on all sides and just cooked through, 1 to 2 minutes per side. Remove shrimp to a plate.

Divide the grits among 4 bowls and top each with 5 shrimp. Drizzle the top with some of the bacon-garlic oil from the sauté pan and sprinkle with some of the green onion.