



Spicy Shrimp & Grits with White Cheddar and Ham

In the spirit of spring...

SPICY SHRIMP & GRITS WITH WHITE CHEDDAR AND HAM

Pure Joy Catering, Executive Chef,
Lynette La Mer

Here's a great keeper, fast, easy & delicious. Make your shrimp first, then the grits. Serves 4

- 1 lb. shrimp (raw) 21-25 ct. peeled & deveined tails off
- 2 tsp. smoked paprika
- 4 cloves garlic, minced
- 1 tsp. sea salt
- .75 tsp. chipotle chili powder
- 4 tbl. Butter
- 1 lemon, juiced

Toss the shrimp to coat in a bowl with the paprika, garlic, salt & chili powder. Heat a skillet to medium high heat. Add butter to the skillet, once melted add seasoned shrimp. Make sure the shrimp is in a single layer in the skillet. Sauté shrimp on one side for 2 minutes, flip and cook an additional 1-2 minutes. Add lemon juice, remove from heat, cover & set aside and make your grits.

For the Grits:

- Makes about 5 cups grits.
- 10 oz. ham
- 1 ear corn, cut off the cob
- 3 cups whole milk
- 1 teaspoon salt
- 1 cup instant grits
- 4 oz. sharp white cheddar, shredded
- 1.5 tbl. Butter
- Fresh ground pepper

Dice the ham very fine and sauté, when nearly done, toss in the corn kernels for just a few minutes then set aside.

Scald the milk with the salt in a saucepan over medium heat until little bubbles appear around the outside. Slowly whisk in the grits and continue whisking until the mixture barely simmers. Cook, whisking often, until very thick, about 5 to 6 minutes. Remove from the heat and stir in the cheese, ham and corn until melted and smooth.

To serve, place about a teaspoon of butter on the bottom of warm bowls & top with hot grits, the shrimp & a good grind of fresh pepper, boom.

Recipe by Pure Joy Catering, Executive Chef, Lynette La Mer. (805) 963-5766. www.purejoycatering.com

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