

## Spicy Cajun Shrimp and Sausage and Grits

Serves 6-8

Cook time 30 min.

$\frac{1}{2}$  cup green hot sauce (Jalapeno usually)

$\frac{1}{4}$  cup chardonnay

2 shallots, finely chopped

1 Tbs. freshly squeezed lemon juice

1 Tbs. rice wine vinegar

1 cup whipping cream, divided

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5 cups water

3 cups whole milk

$\frac{1}{4}$  cup unsalted butter (equals 1 stick)

2 cups quick cooking polenta

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$\frac{1}{4}$  cup olive oil

12 oz. Cajun Andouille Sausage, sliced

1 each red and green bell pepper, diced

$\frac{1}{2}$  cup onion, chopped

4 cloves garlic, chopped

2 lbs. large shrimp, peeled and deveined

4 Roma tomatoes, seeded and diced

1 tsp. Cajun season (like Tony's, ya' know)

1 tsp. Old Bay seasoning

Combine hot sauce, chardonnay, shallot, lemon juice and vinegar in a medium saucepan. Bring to a boil and reduce by 1/3. This will take about 15 - 20 minutes. Once reduced, add  $\frac{1}{2}$  cup cream and keep warm. Meanwhile, bring the other  $\frac{1}{2}$  cup of cream, 5 cups water, milk and butter to a simmer in a heavy saucepan. Slowly whisk in the grits, reduce the heat and stir for about 5 minutes or until the grits are done. In a heavy skillet, heat the oil over medium. Add the sausage, bell peppers, onion and garlic and sauté for about 5 minutes. Add the shrimp, tomatoes and both seasonings. Sauté for about 3-4 minutes or until the shrimp are just cooked through. Season to taste with salt and pepper. Serve over the grits and drizzle with the spicy, creamy pepper sauce. Enjoy!!

Chef Justin Vickery

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