

# Nan's Spicy Shrimp & Grits



This is a wonderful recipe for shrimp & grits. At an event we participated in someone approached me who was from North Carolina and asked me, "are you from the south?" To that, I replied, "no, why?" She said, "These are the best shrimp and grits I have ever had!" Don't let the list of ingredients frighten you, it is really easy to make. It's fancy enough to serve for dinner parties and family holiday gatherings.

## **Make the grits as follows:**

6 cups water

salt to taste

1 1/2 cups old fashioned grits or polenta

2 cups milk

1 cup heavy cream

8 T butter

Fresh black pepper, cayenne or hot sauce to taste. Don't get crazy here because the shrimp sauce is spicy as well.

In a large sauce pan, bring water to a boil. Add 1/2 teaspoon of salt and the grits and stir with a wooden spoon to combine. When the grits thicken, add the milk, cream and butter and return to a boil. Reduce heat to a simmer, cover the pan and cook, stirring often, for 30-45 minutes until the grits are tender, smooth and creamy, Taste and adjust seasonings. Keep covered until ready to serve.

**Make the shrimp as follows:**

1 lb of uncooked shrimp peeled and deveined.

3/4 lb good quality andouille sausage, chopped into large dice

6 slices good quality bacon

Cajun Seasoning

Vegetable oil or butter for sautéing

1 cup finely chopped onion

1/2 cup finely chopped red bell pepper

1/2 cup finely chopped green bell pepper

1 teaspoon minced garlic or more to taste

1 - 1 1/2 cups Nan's Naughty And Nice Bloody Mary Mix.

1/2 cup heavy cream

2 T finely chopped green onions for garnish

2 T minced parsley for garnish

Season shrimp with Cajun seasoning and salt to taste, set aside. Cut bacon into lardons and render. Reserve the bacon drippings. Heat a large sauce pan over medium high heat and render the andouille, about 3 minutes. Remove andouille, add shrimp to the pan and cook for about 2-3 minutes. Don't over cook the shrimp, remove from pan. Heat the oil, butter and reserved bacon fat, add onion and peppers and cook until soft. Add 1 T of cajun seasoning to the pan stirring well to release the flavors, add the garlic and cook 1 minute being careful not to burn the garlic. Add Nan's, bring to simmer and reduce for about 5 minutes. Stir in cream, return andouille and bacon to the pan. Simmer to reduce to your liking. Add the shrimp and warm through. Serve over the grits.