



CHEF JEREMY LANGLOIS

Shrimp and Jambalaya Grits

HOUMAS HOUSE ESTATE & GARDENS

INGREDIENTS FOR SHRIMP

- 2 dozen 21-25 count shrimp, peel and deveined
- ½ cup butter
- ¼ cup red bell pepper, finely diced
- ¼ cup green bell pepper, finely diced
- ½ cup red onion, finely diced
- ½ cup celery, finely diced
- 1 tbsp garlic, minced
- ¼ cup flour
- 4 cups shrimp stock
- ½ cup cream
- ¼ cup green onions, sliced
- Salt and pepper to taste

INGREDIENTS FOR JAMBALAYA GRITS

- 1 tablespoon olive oil
- 1 cup chopped yellow onions
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped celery
- 1/4 pound Andouille or other smoked sausage, cut crosswise into 1/4-inch-thick slices
- 1 tablespoon chopped garlic
- 1/2 cup chopped tomato
- 6 cups milk
- 2 cups Yellow Grits
- 1/4 cup chopped green onions
- 1/4 pound sharp cheddar cheese, grated
- Salt and Pepper to taste

PROCEDURE

In a large sauté pan, heat butter over medium high heat. Add all vegetables. Sauté 3-5 minutes stirring occasionally, about 5 minutes. Add flour and stir until slightly golden, 3-5 minutes. Stir in shrimp stock. Add cream, blend well and bring to a low boil. Add green onions and shrimp and cook until shrimp curl and turn pink, 3 -5 minutes. Season to taste with salt and pepper. Serve sauce and shrimp over each portion of jambalaya grits.

PROCEDURE

In a large, heavy pot, heat the olive oil over medium high heat. Add the onions, bell pepper, and celery. Cook, stirring until the vegetables are soft and lightly golden,, about 4 minutes. Add the sausage continue to cook, stirring occasionally for 2 minutes. Add the garlic and tomato and cook for 2 minutes. Add the milk and bring to a boil. Reduce the heat to medium and stir in the grits. Cook, stirring until grits are tender and creamy, about 15 minutes. Stir in the green onions, then add the cheese and stir until it is completely melted, about 30 seconds. Season to taste with salt and pepper.