



CANA'S FEAST

OREGON WINERY



FEBRUARY 2015 CELLAR CLUB



SOULFUL SHRIMP AND CHEESY GRITS

PAIRED WITH 2010 PETIT VERDOT, YIELD: 4 SERVINGS

INGREDIENTS:

- 2 SLICES BACON, THICK-CUT
- 1 CUP CORN KERNELS, FRESH (*use frozen, if it is not corn season*)
- 2 CUPS CHICKEN STOCK
- 2 CUPS HALF AND HALF
- 1 CUP YELLOW CORNMEAL
- 4 TABLESPOONS BUTTER (*separated in half*)
- 3/4 CUP COLBY-JACK CHEESE, SHREDDED
- 1 EACH SHALLOT, DICED
- 3 EACH GREEN ONION, SLICED IN 1/4 INCH PIECES (*reserve 1/4 for garnishing finished dish*)
- 1 POUND SHRIMP, 31-40 COUNT
- 1 TABLESPOONS CAJUN SEASONING
- 1/3 CUP HEAVY CREAM

METHOD:

1. Cook two slices of bacon in a Dutch oven until crisp, then crumble and set aside.
2. Remove all but 1 tablespoon of the bacon fat from the pan. Turn the heat to med-high and add corn kernels.
3. Cook until the liquid cooks off and the kernels begin to toast and turn golden brown.
4. Add chicken stock and half and half to a large saucepan over med-high heat. Bring to a boil.
5. Slowly whisk in cornmeal, then reduce heat to med-low. Cook for 10 minutes, stirring every couple of minutes to keep them from sticking on bottom.
6. When the grits are cooked and thickened, add 2 tablespoons butter and colby-jack cheese. Whisk well to completely incorporate the cheese and butter. Set aside while you prepare the shrimp.
7. Add remaining 2 tablespoons of butter to a heavy saute pan over med-high heat.
8. Add shallot and three-fourths of the green onions. Cook for 2-3 minutes.
9. Add shrimp and Cajun seasoning. Stir to combine and sear the shrimp on each side until cooked - about 3-4 minutes.
10. Add the reserved bacon and heavy cream and stir well to combine. Cook for 2-3 minutes, until the sauce thicken slightly.
11. To serve, spoon some of the cheesy corn grits into a shallow bowl. Top with a generous serving of the shrimp and sprinkle with the reserved chopped green onion.

Recipe by Chef Wendy Bennett of Wine Country Cooking Studio

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