

Shrimp & Andouille Over Baklouti Chili Olive Oil-White Cheddar Grits

Shrimp & Sausage

1 1/2 pounds (21-25) wild shrimp
1/2 pound Andouille sausage, cut into 1/2" pieces
1 large shallot, minced
2 medium cloves garlic, minced
1 teaspoon garlic powder
1 1/2 teaspoon fresh ground pepper
1 tablespoon smoked paprika
1 tablespoon dried thyme
1 teaspoon salt
2 tablespoons Baklouti Fused Olive Oil
Shrimp Stock (optional, chicken broth or stock will work here)
3 cups water
shrimp shells
2 teaspoons sea salt

Grits

2 1/2 cups shrimp stock
1/2 cup heavy cream
3/4 cup quick grits
1 cup sharp white cheddar cheese, shredded
Salt and freshly ground pepper
3 tablespoons Fused Baklouti Chili Olive Oil

Sauce

1 tablespoon
3 tablespoons flour
1/2 cup shrimp stock
1 tablespoon tomato paste
1 cup heavy cream
1 tablespoon Fused Baklouti Olive Oil
1 teaspoon dried thyme

Instructions

(Skip this step if using chicken broth or stock)

Peel the shrimp and reserve the shells. Heat 3 cups of water with shrimp shells in a stock pot and bring to a boil. Boil for 2 minutes, and then set aside to steep for 5 minutes. Strain the stock and reserve.

Mix together the garlic powder, salt, smoked paprika, thyme, black pepper and then toss the shrimp in the spice mixture to coat. Heat the Baklouti olive oil in a large sauté pan over medium-high heat. Add the cut up Andouille sausage and sauté until just barely golden brown. Add the shallots and cook for another minute. Finally add the garlic and shrimp. Sauté until the shrimp is just barely cooked though, another minute or two. Do not overcook!!! Remove the shrimp and sausage mixture and reserve.

In a medium saucepan, bring 2 1/2 cups of shrimp stock and heavy cream to a boil. Whisk in the grits and cook over moderately high heat, stirring constantly, until thickened and the grains are tender, about 5 minutes. Add the cheese, Baklouti Olive Oil, adjust seasoning with salt and pepper, and whisk just until the cheese is melted. Cover and remove from the heat.

In the same pan that the shrimp and sausage was cooked in, add a tablespoon of Baklouti Olive Oil, over medium high heat add the flour to the olive oil and whisk until the roux becomes a medium-tan color, scraping up all the caramelized bits from the bottom of the pan. Add the tomato paste and stir in to the roux, cooking for another minute. Add the shrimp stock and cream to the pan, and whisk until the mixture is thickened, another minute or two. Adjust seasoning with salt and pepper. Add the reserved shrimp and sausage mixture to the sauce and stir, heating until warmed though. Again, do not overcook the shrimp!

Serve the shrimp and sauce over the hot grits with more Baklouti drizzled over the top, if desired.

Serves 6

