

# SHRIMP AND GRITS

Servings: 2 servings   Prep Time: 20 min   Cook Time: 15 min   Difficulty: **Easy**

## Ingredients

2 servings cooked grits   2 tablespoon olive oil   1/2 cup diced tasso ham   2  
tablespoon diced leeks   2 tablespoon diced onion   2 tablespoon diced green  
peppers   20 medium to large shrimp, peeled and de-veined, with tails on   1  
tablespoon white wine   1 cup heavy cream   salt and pepper to taste   green  
onion tops, chopped

## Directions

\*Cook's Note: Tasso is a Cajun ham and is often hard to find outside of Louisiana, but you can find it at some specialty gourmet shops or by mail order. If not, you can substitute salt pork, pancetta, or prosciutto, but you will have to beef up your seasonings, as tasso is very flavorful.

Cook grits according to package directions; set aside and keep warm.

Heat oil in a large skillet over medium-high heat. Add tasso and saute until crisp.

Add diced vegetables and saute until onions are translucent. Add shrimp and saute for 30 to 45 seconds, or until pink. Remove from the pan and set aside.

Deglaze the pan with a little white wine. Slowly add the cream and let reduce until thickened. Season with salt and pepper, to taste.

Divide grits among 2 serving plates. Line plate edges with shrimp (10 shrimp per serving). Pour sauce over grits. Garnish with green onion tops.

For a great wedding idea, use martini glasses to serve shrimp and grits, with the grits on the bottom and shrimp and sauce on top.