

Burning Desire Creole Shrimp and Grits



Ingredients

For the Grits:

4 cups milk
1/4 cup Sriracha sauce
2 tablespoons butter
1 tablespoon red pepper flakes
1 tablespoon kosher salt
1 tablespoon ground black pepper
1 cup grits
1 cup Monterey Jack cheese, shredded

For the Shrimp:

2 pounds raw shrimp, peeled and deveined
1 cup Andouille sausage, thinly sliced
1 cup roasted red pepper, chopped
1/2 cup dry white wine
1/4 cup extra-virgin olive oil
2 tablespoons Cajun seasoning
2 tablespoons butter
1 tablespoon black pepper

1 tablespoon kosher salt
1 teaspoon cayenne pepper
1 teaspoon red pepper flakes
1/4 cup chopped fresh parsley
3 cloves garlic, chopped
1 jalapeno, seeded and thinly sliced
1 bunch green onions, thinly sliced

Directions

- 1) Bring the milk, salt, pepper, and butter to a boil. Stir in the grits, pepper flakes, and pepper sauce and cook over low heat until thickened, about 45 to 50 minutes. (You can also use quick cook grits and follow the package cooking instructions.)
- 2) Add the cheese and stir the grits until the cheese is melted thoroughly. Cover the pan and remove it from the heat.
- 3) Place the shrimp in a mixing bowl and toss them with the Cajun seasonings, cayenne and black peppers.
- 4) Add the oil to a medium sauté pan, and set on medium heat. Add the sliced sausage and cook it for 3 -5 minutes until the edges are slightly crispy.
- 5) Add the chopped garlic and butter to the pan with the sausage and cook for 1 to 2 minutes until the butter has melted and the garlic is toasted.
- 6) Add the shrimp, roasted red peppers, and jalapenos and sauté for about 3 minutes until the shrimp is pink and cooked through.

7) Stir in the wine and fresh parsley and then season with salt and pepper. Cook for one minute to burn off the alcohol.

8) To serve, distribute the grits into shallow bowls and spoon the shrimp mixture on top. Garnish the dish with the sliced green onions and serve hot.