**Shrimp and Grits**

**Grits:**

5 cups water

1 cup white grits

¼ cup yellow grits

1 tsp. salt

Pepper to taste

1 Tbsp. butter

1 Tbsp. heavy cream

½ cup shredded mixed or pepper jack cheese

**Shrimp:**

8 oz. andouille sausage, cut into half moons

2 cloves of garlic

½ onion, medium dice

12 oz. shrimp

3 Tbsp. lemon juice

3 Tbsp. white wine

¼ cup chicken stock

Salt and pepper to taste

**INSTRUCTIONS**

**Grits:**

1. Bring 5 cups of water to a boil.
2. Turn the heat down to low and stir in the white grits only. Cook for 15 minutes, stirring every few minutes so they don’t burn on the bottom.
3. After 15 minutes, add in the yellow grits. Cook for 3-5 minutes, or until all of the grits are tender and cooked through.
4. Add in salt, pepper, butter, cream, and cheese; mix well.
5. Adjust seasonings to taste.

**Shrimp:**

1. Clean the shrimp like Chef showed you in the demo.
2. In a large sauté pan over medium heat, render the fat out of the andouille sausage.
3. Add the garlic and onions; cook until the onions are clear.
4. Add in the shrimp. Cook for 2-3 minutes.
5. Call Chef over to add the white wine, and add the lemon juice at the same time. Cook for 1 minute to let the alcohol cook off.
6. Add the chicken stock and bring to a simmer.
7. Adjust seasonings to taste.
8. Serve over the grits.