

# CHEF DAVID ROSE'S SHRIMP & GRITS

Recipe



#TITANCookingAdventure  
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@chefdavidrose

# SHRIMP & GRITS

Recipe

PREPARED by CHEF DAVID ROSE

YIELD: ABOUT 2 SERVINGS

## ANDOUILLE SAUSAGE CREAM SAUCE

½ cup yellow onion (small diced)	1 Tablespoon unsalted butter
½ cup red bell pepper (small diced)	1 cup heavy cream
1 Tablespoon minced garlic	¼ teaspoon cayenne pepper
5 to 6 ounce of andouille sausage (about 1 large andouille sausage link) small diced	½ teaspoon paprika
	¼ teaspoon garlic powder
	¼ teaspoon black pepper
2 Tablespoon olive oil	¼ cup chopped parsley

In medium sized saucepan add butter and olive oil.

Sauté onions and pepper until caramelized; about 3 minutes.

Add andouille sausage, cayenne pepper, paprika, garlic powder and black pepper and sauté sausage until cooked through and brown; about 5 minutes.

Add heavy cream. Bring to a boil and then reduce to a simmer until thickened and sauce like consistency; about 3 to 5 minutes.

Season to taste with salt and pepper; stir chopped parsley to finish.

## CREAMY PARMESAN GRITS

½ cup yellow grits	½ teaspoon garlic powder
4 ounce freshly grated Parmesan cheese	2 ½ cups chicken stock
½ cup heavy cream	½ teaspoon salt

In medium sized saucepan add chicken stock, ½ teaspoon salt and garlic powder; bring to a boil.

Whisk in yellow grits, cover with lid and turn heat to low; simmer for 8 to 10 minutes.

Whisk in heavy cream, and Parmesan cheese, continue to simmer for 2 to 3 minutes; season to taste with salt and pepper.

## SAUTÉED SHRIMP

Twelve 10/15 count jumbo shrimp (peeled/deveined)	
1 teaspoon kosher salt	¼ teaspoon cayenne pepper
1 teaspoon black pepper	1 teaspoon garlic powder
2 teaspoon paprika	2 Tablespoon olive oil

Season shrimp and toss together with all spices.

In a large saucepan, add olive oil and sauté shrimp until golden brown and fully cooked; about 5 to 6 minutes.

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