

Shrimp and Grits with Crispy Fried USA Onion Strings

Crispy fried onions are added to one of Savannah's most traditional dishes, a comforting bowl of cheesy Shrimp and Grits.

YIELD: 12 orders

INGREDIENTS

Crispy Fried Onions:

2 Spanish yellow USA Onions (1 lb)
2 cups milk
2 cups all-purpose flour (10 ounces)
2 tsp salt
2 tsp pepper
1/2 tsp cayenne

Grits Base:

12 cups water
2 tbsp salt (1 ounce)
3 cups corn grits (1.3 lb)

Shrimp:

1 1/2 cups butter (12 ounces)
3 lb shrimp, peeled, deveined and tails removed (U31/40's)
12 cloves garlic, minced (2 ounces)
3 tbsp salt
3 tbsp pepper
1 1/2 cups seeded and diced tomatoes (1.8 lb)
1 1/2 cups white wine
3 tbsp tomato paste
1 1/2 cups chopped fresh parsley
3 tbsp finely grated lemon zest

Grits Assembly:

1 1/2 cups butter (12 ounces)
3 cups 35% whipping cream
3 cups shredded Cheddar cheese (10.8 ounces)
3/4 cups grated Parmesan cheese (1 ounce)

METHOD

Crispy Fried Onions: Thinly slice onions using a mandolin. Soak onions in milk for 1 hour. Mix flour with salt, pepper and cayenne. Dredge onions in seasoned flour, shaking off excess. Deep fry at 375°F for 2 to 4 minutes until golden brown. Drain on paper towel.

Grits: Pour water into a large saucepan; bringing to a boil. Bring water to a boil set over high heat. Add salt and corn grits. Reduce heat to medium-low. Cook, stirring occasionally, for 8 to 10 minutes or until grits are al dente. Cover and let stand for up to 2 hours.

1 order Shrimp and Grits: Melt 2 tbsp butter set over medium high heat. Sauté 4 ounces shrimp with 1 clove minced garlic, for 1 minute or until shrimp start to turn pink. Season with 1/4 tsp each salt and pepper. Add 2 tbsp diced tomatoes, 2 tbsp white wine and 1 tsp tomato paste. Continue to sauté until shrimp are cooked through. Stir in 2 tbsp parsley and 1/2 tsp lemon zest.

Meanwhile, heat 2 tbsp butter in saucepan set over medium heat. Stir in 3/4 cup cooked grits and 1/4 cup whipping cream; bring to a simmer. Cook, stirring, for 3 to 5 minutes or until grits are heated through and tender. Remove from heat and stir in 1/4 cup shredded Cheddar and 1 tbsp grated Parmesan.

Spoon grits into a shallow bowl. Top with saucy shrimp. Garnish with 1/3 cup (0.5 ounce) crispy fried onions.

Tips:

- Add bacon for an even richer tasting Shrimp and Grits.
- Make the Crispy Fried Onions up to 8 hours ahead.

