

Shrimp and Grits

Serves 6-8

I know, you are probably thinking red wine and shrimp? But my tasting table all agreed that Dusted Valley's 2015 Wallywood was perfect for this dish. Maybe it had something to do with the bacon added to the shrimp or the super cheesy Gouda spiked grits?

Shrimp

2 pounds 16/20 wild shrimp, shelled and deveined, reserving shells
2 tablespoons olive oil
4 thick slices of bacon, diced
1 Walla Walla onion, diced, about 2 cups
1 green bell pepper, diced
4 cloves of garlic, rough chopped
2 teaspoons [Savor](#)
1 teaspoon dried thyme
1 teaspoon dried oregano
1/2 teaspoon smoked paprika
1/4 teaspoon cayenne
2 tablespoons flour
2 cups shrimp stock *(method below)
1 14.5 ounce can of petite diced tomatoes
1 tablespoon Worcestershire sauce
1 bunch green onions cut on the diagonal



*Place the shrimp shells into a deep saucepan and cover with water. Bring to a boil and then reduce to a simmer. Continue cooking for 10 minutes. Remove the pot from the heat and allow to steep for about 30 minutes. Strain two cups of the stock out of the pot. You can freeze the remaining stock for another use.

In a large sauté pan with a cover, heat the olive oil over low heat and add the bacon. Cook, stirring frequently until the bacon has rendered it's fat and is beginning to brown. About 5-6 minutes.

Increase the heat to medium and add the onion, bell pepper, garlic, Savor, thyme, oregano, paprika and cayenne. Sauté until the vegetables have softened, about 7-8 minutes.

Sprinkle in the flour and stir to incorporate. Continue cooking 1-2 minutes, stirring often.

Whisk in the reserved shrimp stock, add the tomatoes and Worcestershire. Bring the mixture to a boil and reduce to a simmer. Cover and cook over very low heat for 30 minutes. At this point you can start the grits. The sauce without the shrimp can hold while you are cooking the grits.

When the grits have finished cooking, add the shrimp and cook for about 3 minutes or until done.

Grits

8 cups cold water
2 cups medium grind grits (AKA polenta)
1 tablespoon Savor
8 ounces Gouda cheese, grated
4 tablespoons unsalted butter.

In a heavy bottomed Dutch oven or large sauce pan, bring the water, grits and Savor to a boil. Reduce the heat to a simmer and cook, stirring often for 30-35 minutes or until the grits are soft and creamy. You are going to have to stir more often towards the end of the cooking time to keep the grits from sticking to the bottom.

Remove from the heat and add the cheese and butter and stir to combine. Taste for seasoning, adding more Savor if desired. Cover to keep warm if you aren't quite ready to serve.

To serve, ladle the grits into a bowl, top with the shrimp and sauce then garnish with the green onions. Don't forget your glass of Dusted Valley's 2015 Wallywood!