

# Southern Style Patagonian Red Shrimp & Grits

Serves 4

## Ingredients:

3 cups Vegetable stock  
½ cup Milk  
1 cup Yellow corn grits or polenta  
6 Tbsp Unsalted butter, divided  
1 lb Patagonian Red Shrimp, peeled and deveined  
1 Tbsp Cooking oil  
1/8 cup Shallot, minced  
1/8 cup Carrot, minced  
1/8 cup Celery, minced  
1 cup Cherry tomatoes, halved  
1 Tbsp Fresh thyme, chopped  
1 cup White wine  
¼ cup Parsley, chopped & divided  
4 very thin slices Prosciutto ham  
Salt & pepper to taste



## Directions:

1. **FOR THE GRITS:** Combine vegetable stock, milk and 2 Tbsp butter in a medium sauce pot and bring to a simmer.
2. Whisk in grits; cover and simmer on low for 15-20 minutes, whisking regularly to avoid clumping. Season to taste with salt and pepper. Hold warm.
3. **FOR THE SHRIMP:** Heat a large skillet over medium heat; add cooking oil and 1 Tbsp butter.
4. Add shallot, carrot and celery; sauté for 5 minutes stirring occasionally.
5. Add shrimp and thyme; sauté for 3 minutes.
6. Add cherry tomatoes and white wine; cook for about 5 minutes, stirring regularly until liquid has reduced by half.
7. Reduce heat to low; add 3 Tbsp butter and half of the parsley. Stir constantly to ensure a creamy buttery sauce. Remove from heat. Season with salt and pepper.
8. **TO ASSEMBLE:** Divide the grits into 4 large bowls. Divide the shrimp and sauce mixture over the grits. Garnish with chopped parsley and torn prosciutto slices.