

GULF SHRIMP & GRITS

Date: 12/16/2019

Plate: Pasta Bowl

To Go: Black Octagon

STEP #1: INGREDIENTS

1/2 vz

Vegetable Oil

1 each

[Andouille Circles Portions \(2 wz\)](#)

STEP #2: INGREDIENTS

2 each

[Shrimp 40/50 Portions \(2 wz\)](#) - 4 wz total

1/8 cup

[Green Onions - Chopped](#)

6 vz

[Etouffee - Prepped](#)

SET-UP / GARNISH: INGREDIENTS

#6 scoop

[Grits](#)

1 tsp

[Green Onions - Chopped](#)

Procedure

Step #1:

- Ladle the vegetable oil into a skillet, then add the andouille.
- Cook until the Andouille begins to brown.

NOTE: This should take about 2 minutes

Step #2:

- Once the andouille begins to brown**, add the shrimp, green onions, and etouffee to the skillet.
- Bring the sauce back to a simmer and cook until the shrimp are pink and curled**
Do not let the sauce reduce.

NOTE: The visual indicator of doneness is pink, curled shrimp.

NOTE: This should take about 2 minutes.

Set-Up / Garnish:

- Scoop a #6 scoop of grits into the center of the bowl.
- Pour the contents of the skillet into the bowl over and around the grits, using a rubber spatula to scrape the sides of the skillet.

NOTE: Keep the sauce off the rim of the plate.

- Sprinkle the chopped green onions all over the dish.



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