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This recipe courtesy of Chef Joe Randall, Savannah GA

Chef Joe's Sea Island Smothered Shrimp on Creamy Grits

4 slices	thick cut bacon (diced)
1 cup	All purpose flour
1 medium	Vidalia Onion (diced)
4 cloves	Garlic (minced)
1 Tblsp	Paprika
2 Pounds	Shrimp (medium, peeled and deveined)
3 cups	Shrimp Stock
¼ cup	Fresh chives (chopped)
½ cup	Scallions (thinly sliced)
½ Tsp	Cayenne Pepper
	Salt/Pepper to taste
4 cups	Creamy Grits (cooked) see recipe

One key to serving success is to have the Creamy Grits and the Shrimp ready at about the same time. Start the grits before the shrimp so they will be done in time.

Rinse the shrimp and pat dry. Dredge shrimp in flour and shake off excess. In a large skillet, fry the diced bacon until brown and crispy. Add the onions and sauté for about 2 minutes. Add garlic and paprika and stir. Add the shrimp and cook about 3 minutes, turning once, until the shrimp look pink. Add the shrimp stock and chives. Stir and reduce heat to simmer for 10 minutes. Add scallions, cayenne pepper and stir. Add salt and pepper to taste.

Spoon the grits into center of a warm soup plate, then spoon a good helping of the smothered shrimp over the grits. Serve immediately.

You can contact Chef Joe at Chef Joe Randall's Cooking School at 912 303-0409 or visit his website at www.ChefJoeRandall.com

Watch Chef Joe prepare this dish by clicking the link below
[Chef Joe's Sea Island Smothered Shrimp And Grits Video Recipe](#)