

CHEF BRANDON'S SHRIMP & GRITS



Ingredients

Grits

4 tbsp butter
1 onion, chopped
3 cups whole milk
Salt & pepper to taste
½ cup heavy cream
1 cup yellow stone ground grits

Abita Amber Sauce

5 tbsp unsalted butter
3 large cloves garlic, minced
1 shallot, minced
2 tbsp Worcestershire sauce
1 Abita Amber beer
3 scallions
1 tbsp parsley

Shrimp

Olive oil, for frying
1 tsp Cajun spices
2 lbs extra large or jumbo shrimp, peeled & deveined

Instructions

Grits

-Sauté onions in 1 tbsp butter
-Add milk, season with salt & pepper to taste
-Bring to boil and slowly whisk in grits
-Lower heat and cook for 20-30 minutes
-Finish with heavy cream & remaining butter

Abita Amber Sauce

-Melt 1 tbsp butter over medium heat
-Add garlic & shallots and toast
-Add Worcestershire sauce and reduce by half
-Add Abita Amber beer and reduce by half

Shrimp

-Season shrimp with Cajun spices
-Sear on one side then flip
-Add sauce and bring to a boil
-Add the rest of the butter, let melt
-Top grits with shrimp, add more sauce and garnish with green onions & parsley



BRANDY MILK PUNCH



Ingredients

2 oz brandy
1 cup whole milk
1 tsp powdered sugar
3 ice cubes
freshly grated nutmeg

Instructions

-In a cocktail shaker, combine the brandy, milk, sugar & ice
-Shake until frothy, about one minute
-Sprinkle with nutmeg
-Enjoy!

