Shrimp Cognac and Andouille Grits

NIBBLEDISH CONTRIBUTOR

Ingredients

Andouille Grits

- 2 tablespoons of butter
- 1/2 yellow onion
- 1/4 pound andouille sausage, diced small
- 1/3 cup yellow stone ground grits
- 1/3 cup milk
- Kosher salt, to taste
- freshly ground black pepper, to taste

Shrimp Ragout

- 2 ounces clarified plus 3 tablespoons of butter
- 2 tablespoons garlic, minced
- 1 cup leeks, cut into 1/2-inch moons
- 1 pound fresh shrimp
- 1 tablespoon of Creole/Cajun seasoning
- 2 cups chopped forest mushrooms (Chanterelles, Morels, Oyster mushrooms)
- 1 cup tomatoes; peeled, deseeded, and diced
- 1/2 cup Cognac
- 1/2 cup reduced shrimp stock (use water if necessary)
- 3 ounces of veal stock (use beef stock if necessary)
- 2 tablespoons fresh thyme
- Kosher salt, to taste
- freshly ground black pepper, to taste

Instructions

Andouille Grits

1. Place a medium sauce pan over medium heat. Add butter, onions, and sausage to the pan and cook for 5 minutes, or until the onions are translucent.
2. Pour in the milk and bring to a simmer. Slowly whisk in the grits to avoid lumps.
3. Bring the milk back to a boil, turn down the heat to low and continue to slowly simmer, stirring frequently for 1.5 hours, or until smooth and creamy.
4. Season with salt and pepper. Keep hot until ready to serve.

Shrimp Ragout

1. Place a large saute pan over high heat. Add the clarified butter and the garlic and stir constantly until golden brown.
2. Add the leeks and stir and cook for 1 more minute. Add the mushrooms and tomatoes and continue to saute for 3 more minutes.
3. Remove the pan from the stove and add Cognac. Flame and continue to cook for 1 more minute.
4. Add the shrimp stock and veal stock and reduce to sauce consistency and add shrimp.
5. Add the thyme and slowly add in the butter, then season with salt and pepper.

To serve, place the grits in the center of a hot bowl and spoon the shrimp ragout over the top. Garnish with chives and a sprig of thyme if desired.