

STONE GROUND WHITE GRITS



CHARLESTON, SOUTH CAROLINA

FLEET LANDING RESTAURANT & BAR

FLEETLANDING.NET ★ 843-722-8100

ALLEN BROS.
MILLING CO.

COLUMBIA,
S. CAROLINA

**SHRIMP
& GRITS**
FLEET LANDING
STYLE

Tasso Gravy:

- 3 tablespoons bacon fat
- 3 tablespoons flour
- ¼ cup green bell pepper diced
- ¼ cup red bell pepper diced
- ½ cup yellow onion diced
- ½ pound tasso ham
- 1 pound shrimp peeled & deveined
- ¼ pound andouille sausage
- 5 cups shrimp or chicken stock
- scallions for garnish

Heat bacon fat in small sauce pot and flour to make roux. Add stock and cook until roux is dissolved and sauce thickens. Combine seasonings and remaining ingredients except shrimp. In separate pan saute shrimp until translucent. Add tasso gravy to shrimp and serve over grits.

Grits:

- 2 cups grits
- 6 cups heavy cream
- 2 cups cold water
- 1/4 stick butter

Bring cream, water, and butter to boil. Add stone ground grits and reduce heat. Simmer until grits are cooked through about 30-45 minutes.



INGREDIENTS: WHITE CORN KOSHER PARVE

NET WEIGHT 1LB (453G)

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