



SPOTLIGHT RECIPE

MS. PEACH'S SHRIMP AND ROASTED CORN GRITS

Shrimp and roasted corn grits is an elevated Southern comfort dish that balances savory, smoky and sweet profiles. This variation of the traditional Lowcountry staple distinguishes itself through the addition of charred corn, providing unique texture and depth.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

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INGREDIENTS

- 5 cups water
- 1 cup milk
- 1/2 teaspoon salt
- 1 1/2 cups corn
- 3 teaspoons butter
- 1/2 teaspoon salt
- 2 1/2 pounds large or jumbo shrimp, peeled and deveined, 16/20
- 2 tablespoons Cajun seasoning
- 4 cloves garlic, minced
- 1 tablespoon thyme
- 1 tablespoon parsley
- 2 tablespoons oil
- 1 1/2 cups grits

DIRECTIONS

In a medium saucepan, bring water, milk and salt to a brisk boil. Slowly stir in the 1 1/2 cups of dry grits. Whisk constantly for about 30 seconds to prevent lumps from forming. Add the corn and cook for 5 to 7 minutes. Once the grits and corn are thick and creamy, stir in the butter and salt.

In a bowl, season the shrimp with the Cajun seasoning and garlic, thyme and parsley. In a pan, add the oil and heat the seared shrimp on each side for 3 minutes. Set aside for service.

