

THE WAY THE COOKIE CRUMBLES



Shrimp and Andouille over Green Chile Cheese Grits (adapted from Bon Appétit via epicurious)

Serves 4 generously

I replaced the jalapeno with about ½ cup of roasted, peeled, seeded, and diced Hatch green chiles. Anaheim or poblano would be a good substitute, but I'm sure the jalapeno is good too. I used smaller shrimp (60-70 per pound) and skipped the tarragon.

Grits:

4 cups water
salt
1 cup yellow grits (not instant)
1 cup (4 ounces) grated sharp white cheddar
1 tablespoon unsalted butter
1 jalapeño, seeded, diced
¼ cup heavy cream or milk
freshly ground pepper

Shrimp:

8 ounces andouille sausage
3 garlic cloves, minced
1 pound shrimp, peeled and deveined
¼ cup beer
¼ cup low-sodium chicken broth
1 tablespoon butter
4 large eggs
salt
1 tablespoon chopped fresh tarragon

1. In a medium saucepan over medium-high heat, bring the water and 1 teaspoon salt to a boil. While continuously stirring, add the grits. Reduce to the heat to low to maintain a very slow simmer. Cook, stirring occasionally in the beginning and more frequently as the mixture thickens, for about 30 minutes, until the grits are softened. Stir in the butter, jalapenos, cheese, heavy cream or milk, and pepper. Cover and set aside.
2. In a large skillet over medium heat, cook the sausage, stirring occasionally, until cooked through and lightly browned, about 8 minutes. Add the garlic; cook and stir until fragrant, about 1 minute. Add the shrimp, beer, and stock; cook, stirring frequently, until the shrimp are cooked through, about 5 minutes.
3. Meanwhile, melt the butter in a large nonstick skillet over medium heat. Add the eggs and season with salt. Cover the pan, reduce the heat to low, and cook until the whites are set and the yolks are soft, about 5 minutes.
4. Serve the shrimp mixture over the grits, topped with an egg and sprinkled with tarragon.