



Shrimp and Grits

Florida Fresh | Epcot® International Flower & Garden Festival

Serves 4

For broth

1. Heat oil in a large saucepan over medium-high heat; add andouille, cooking until golden brown, about 5 minutes. Add onion and garlic, cooking until translucent. Add celery, peppers and Cajun seasoning, cooking until tender, about 5 to 6 minutes more.
2. Add broth; bring to a boil, then reduce heat to medium-low and simmer 30 minutes.
3. Puree with a hand blender, or carefully pour broth into a blender and blend until completely pureed. Blend in butter with hand blender or add butter to blender, and blend again until well combined.
4. Stir in tomatoes and cilantro.

For grits

1. Bring water to a boil; whisk in grits and salt. Cook, whisking, 1 minute.
2. Cook 5 minutes, stirring occasionally, or until grits are tender. Stir in butter and Parmesan.

For shrimp

1. Heat a large skillet over medium-high heat. Add andouille, cooking until golden brown, about 5 minutes.
2. Add onion, pepper, celery and Cajun seasoning, cooking until vegetables soften, about 4 minutes.
3. Add shrimp and cook until opaque and cooked through, 2 to 4 minutes. Stir in corn, cooking 1 minute more.

To serve

Divide grits among 4 serving bowls. Divide shrimp and vegetable mixture among grits, then ladle broth over top. Garnish with fresh cilantro.

Broth

- 1 teaspoon olive oil
- ¼ cup diced andouille sausage
- ½ cup finely diced yellow onion
- ½ cup finely diced green peppers
- ½ cup finely diced celery
- 1 tablespoon minced garlic
- 1 teaspoon Cajun seasoning
- 4 cups chicken broth
- ½ cup (1 stick) unsalted butter
- ½ cup finely diced tomatoes
- 1 tablespoon finely chopped fresh cilantro

Grits

- 4 cups water
- 1 cup quick grits
- 1 teaspoon coarse salt
- ½ cup (1 stick) unsalted butter, room temperature, cut into pieces
- ½ cup grated Parmesan cheese

Shrimp

- 1 teaspoon olive oil
- ¾ cup finely diced andouille sausage
- ½ cup finely diced yellow onion
- ½ cup finely diced green pepper
- ½ cup finely diced celery
- ½ teaspoon Cajun seasoning
- 1 pound medium (16 to 20 count) fresh shrimp, peeled and deveined
- ½ cup fresh corn
- Fresh cilantro, for garnish