



Lucy's New Orleans BBQ Shrimp & Grits

Yield: 4-6 Servings

Portion size: Depends on size of shrimp

Chef Name: Braunda Smith aka "Chef Lucy", Lucy Cooper's

Amt	Unit (gm/oz)	Ingredient Name
3	Pounds	Gulf Shrimp shell on
¼	Cup	Chopped Sweet Onion
5	TBSP	Minced Garlic
½	Cup	Orange Juice
½	Cup	Chardonnay
¾	Cup	Worcestershire Sauce
½	Cup	Dale's Seasoning Sauce
1	Stick	Salted Butter (Plus a large Pat of butter to Sautee shrimp)
1	TBSP	Fresh Lemon Juice
2	Cups	Heavy Cream
		Blackened Seasoning (store bought)
		Salt and Pepper
		Large Batch of quick grits made by directions on package.
		I add Pimento Cheese to my grits, but cheddar or plain butter grits will work just fine.

PROCEDURES:

- Peel the shrimp, leaving only their tails attached. Reserve the shells and set aside. Sprinkle the shrimp with 1 tablespoon blackened seasoning. Use your hands to coat the shrimp with the seasonings. Refrigerate the shrimp while you make the sauce base.
 - Heat butter in a large pot over medium heat. When the butter is melted, add the onions and garlic and sauté for 1 minute. Add the Worcestershire, Dale's wine, orange and lemon juice, salt, and black pepper. Stir well and bring to a boil. Reduce the heat and simmer for 15 minutes. Remove from the heat, allow to cool for about 15 minutes. Blend thoroughly with blender or immersion blender stick.
 - There should be about 1 1/2 cups. Place over high heat, bring to a boil, and cook until thick, syrupy, and dark brown, for about 15 minutes. Makes about 4 to 5 tablespoons of barbecue sauce base. Heat the remaining a pat butter in a large skillet over high heat. When the butter is melted, add the seasoned shrimp and sauté them, occasionally shaking the skillet, for 2 minutes. Add the cream and all of the barbecue base.
 - Stir and simmer for 3 minutes. Remove the shrimp to a warm platter with tongs and whisk the butter into the sauce. Remove from the heat. Mound the shrimp in the center of your grits. Spoon the sauce over the shrimp and around the plate. Garnish with chopped chives.
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