

## GARLIC HOT HONEY SHRIMP & GRITS

with Georgian Fire Garlic  
Makes 3-4 servings



### INGREDIENTS

#### Grits

- 1c Corn Grits.
- 3c Water, separated
- 1/2t salt
- 1/4c Heavy Cream
- 2oz shredded Cheddar Cheese
- extra shredded cheese, for serving
- 1-2 scallions, chopped for serving

#### Shrimp

- 1lb Shrimp, thawed, peeled, deveined and tails removed
- 2T Hot Sauce of your choice, see headnote
- 2t Georgian Fire Garlic, crushed
- 1/4c Honey
- 1/4c Chicken Stock
- ~1/2c Cornstarch, for coating
- 1T Butter
- 1T Neutral Oil for cooking (Avocado, Sunflower, etc)

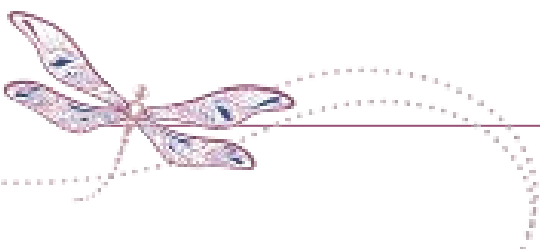
Use your favorite hot sauce for this recipe! I find it's better to have a flavorful hot sauce using any variety of hot red peppers but let your taste buds lead you! The garlic hot honey shrimp are great hot or cold so making extra could lead to some amazing salads or sandwiches.

### DIRECTIONS

Cook the Grits-

1. Soak the grits with 1c water for at least an hour but could be as long as 8 hours. This dramatically shortens the time you need to cook the grits and leads to a more consistent texture.
2. In a heavy bottom pot, add the soaked grits, 2c water and 1/2t salt. Bring up to a boil, then reduce the heat to simmer. Stir frequently to prevent sticking.
3. Cook the grits thoroughly. The grits are cooked when you can bite into them and feel softness but also a slight chew to the larger morsels. If the mixture becomes paste-like, add 1/4c water as needed.
4. Once you're at the cooked texture, turn off heat and cook your shrimp. Return to the next step when the shrimp is ready!

CONTINUED ON THE NEXT PAGE



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### DIRECTIONS CONTINUED

Cook the Shrimp:

1. In a small bowl, mix the hot sauce, honey, garlic, chicken stock. Taste and adjust heat if necessary.
2. Pat the shrimp dry, set aside. Prepare a bowl of cornstarch ready for coating.
3. Heat a wide sauté pan with butter and oil. Keep the heat to medium to prevent smoking.
4. Meanwhile, begin coating your shrimp with cornstarch and add to your hot sauté pan when it's ready.
5. Cook for 2-3 minutes until the shrimp begin to get some color then flip and cook on the other side until golden. Cook the shrimp longer, flipping if needed, to cook the shrimp the whole way through.
6. Once all the shrimp are cooked, add the hot honey mixture and boil for 2-3 minutes. This is a good time to finish off the grits.

7. Finishing the Grits: Add the heavy cream, cheddar and salt to taste. Stir to combine and cook a smidge longer if needed to get to the proper consistency. The grits should be able to hold their shape without being pasty. With your stirring spoon, you should be able to stir and see the bottom of the pot but the grits will cover the area back up shortly.
8. Season to taste if needed then serve with grits, extra cheddar & scallions.

### NOTES:

Tossing the shrimp in cornstarch first leads to a delightful crispness that is then covered in a cooked hot honey syrup. You end up with a chewy, crisp shrimp on top for your grits.

