

River Room's Shrimp & Grits **4 servings**

The grits:

3 cups water
1 cup milk (or heavy cream)
1 cup grits
butter, salt & pepper to taste

To prepare grits: Bring water, salt and grits to a boil. Stir frequently. Lower the heat and reduce grits to a simmer. Add the milk. Cover the pot and simmer for 50-60 minutes stirring frequently. Add more salt and butter to taste.

The sauce:

2 cups of ham stock (ham base plus water)
Roux (butter plus flour)

To prepare sauce: Bring the ham stock to a slight boil, then thicken the stock by adding a small amount of roux. You don't need a lot of roux, just enough to thicken the stock a little bit. (Roux is equal parts butter and flour and is used to thicken many sauces.)

Overall preparation:

20 shrimp peeled and deveined
20 slices of smoked sausage
thinly sliced Cajun Tasso ham to taste (it's spicy)
chopped scallions
Small amount of butter
The grits
The sauce

Here we go: Place a small amount of butter in a pan, put the shrimp, sausage and tasso ham in first and sautee until the shrimp are done . (Don't use too much butter or the sauce will be greasy.)

Scoop the grits onto four serving plates. (You can do this while cooking the shrimp and sausage.) When the shrimp are done, add the ham sauce to the pan with the shrimp and stir the mixture around to get all the crusty stuff off the bottom of the pan. (This is what is referred to as deglazing the pan.) Spoon the shrimp and sausage over the grits, garnish with chopped scallions and parsley. Serve.