

**Shrimp Ingredients:**

- 1 pound (26-30 count) fresh shrimp, peeled and de-veined
- 1 Tablespoons Cajun seasoning (recipe below, or Tone's Louisiana Cajun seasoning)
- 2 teaspoons sweet paprika
- 1 teaspoon Italian seasoning
- Freshly ground black pepper, to taste
- 2 Tablespoons unsalted butter
- 1 Tablespoon minced garlic

Ham Glaze Ingredients

- Whole cloves for studding ham
- 1 cup firmly packed light brown sugar
- ¼ cup prepared mustard
- 2 Tablespoons cider vinegar

Cajun Spice Mix Ingredients:

- 2 teaspoons salt
- 2 teaspoons garlic powder
- 2 ½ teaspoons paprika
- 1 teaspoon ground black pepper
- 1 teaspoon onion powder
- 1 teaspoon cayenne pepper
- 1 ¼ teaspoons dried oregano
- 1 ¼ teaspoons dried thyme
- ½ teaspoon red pepper flakes (optional)

Grits Ingredients:

- 3 Tablespoons unsalted butter
- 3 cups shrimp or chicken stock (I use chicken stock , shrimp stock recipe is below)
- 1 ½ cups Quaker quick-cooking grits (not instant)
- 1 Tablespoon tomato paste
- 1 ½ cups heavy whipping cream
- 1 ½ cups (6 ounces) shredded extra-sharp yellow cheddar cheese
- Kosher or Sea salt



Sauce Ingredients:

- 2 Tablespoons unsalted butter
- 2 Tablespoons all-purpose flour
- 1 ½ cup shrimp chicken stock (I use chicken stock , shrimp stock recipe is below)
- ½ cup heavy whipping cream
- 1 teaspoon Worcestershire sauce
- ½ teaspoon hot sauce (recommended: Old Bay)

Shrimp Stock Ingredients (if used):

- 2 Tbsp. canola oil
- 4 cups raw shrimp shells and tails
- 1 medium onion, coarsely chopped
- 1 small carrot, coarsely chopped
- ½ medium celery stalk, coarsely chopped
- 1 cup dry white wine
- 1 medium tomato, chopped, or ½ cup chopped canned plum tomatoes
- 1 bay leaf
- 8 black peppercorns

Method:

1. Prepare a 1 ½ - 2 ½ pound pre-sliced Cure 81 ham in advance. Stud the ham generously, and pour the glaze over the ham. Heat in an oven at the recommended internal temperature measured by an internal oven thermometer. Refrigerate until ready to use. When ready to prepare, dice the ham slices in a sauté pan, then set aside but keep it warm.
2. Peel, de-vein, and rinse shrimp ahead of time. Refrigerate in a sealed container lined with paper towels to absorb the rinse water until ready to prepare. The shrimp will be the last item to heat, as it takes
3. Prepare the Cajun spice mix by stirring together the salt, garlic powder, paprika, black pepper, onion powder, cayenne pepper, oregano, thyme, and red pepper flakes until evenly blended. Store in an airtight container.
4. Prepare the diced ham in a sauté pan, then set aside but keep it warm.
5. Prepare the shrimp stock in advance by heating the oil in a large saucepan over high heat until almost smoking. Add the shrimp shells and tails, onion, carrot, and celery, and sauté, stirring, for 5 minutes. Add the wine and boil until reduced by half. Add 8 cups cold water, the tomato, bay leaf, and peppercorns. Reduce the heat to medium, cover partially, and simmer for 40 minutes. Strain the stock through cheesecloth or a fine-mesh strainer into a bowl. **HOWEVER**, I believe Swanson chicken stock is equally tasty at a fraction of preparation time.
6. Prepare the sauce by melting the butter in a saucepan over medium heat, and stir in the flour. Stir with a wooden spatula until roux reaches a medium-tan color, at least 8 minutes. Then slowly add whisk in the stock and heavy cream. Whisk and bring to a boil until the sauce has thickened enough to coat the back of the spoon, about 10 minutes. Whisk in Worcestershire sauce and hot sauce. Taste for seasoning, then set aside but keep it warm.
7. In a medium saucepan, combine butter and stock and bring to a boil over medium heat. Slowly whisk in the grits and simmer, whisking often for 5 minutes. Add

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- tomato paste, cream, and cheese. Keep whisking for another 2 or 3 minutes until the grits become creamy. Seasoning with salt for taste, then set aside but keep it warm.
8. Peel and devein the shrimp. In a small bowl, combine Cajun seasoning, paprika, Italian seasoning and pepper, to taste. Season the shrimp with the spice mixture, and set shrimp aside.
 9. Melt the butter in a 12" sauté pan over medium heat. Add the garlic and stir for 30 seconds. Add in the spice-coated shrimp, and sauté until they are just done and tender, about 1 ½ minutes per side.
 10. Transfer the shrimp to a plate, and stir the pan dripping into the sauce.
 11. To serve, place a few heaping spoonfuls of grits onto each plate, top with several sizzling shrimp, drizzle the roux sauce over the shrimp, and sprinkle on a few cubes of country ham.