

New Orleans BBQ Shrimp

Creamy White Cheddar Grits, Sweet Pepper Relish

(Serves 6, with some extra pepper relish)

Pepper Relish:

2	Red Bell Peppers
2	Yellow Bell Peppers
2	Beefsteak Tomatoes
1	Red Onion, cut into thin strips
1	Jalapeño, seeded and finely diced
2 Tbs	Fresh Garlic, sliced thin
	Olive Oil
2 tsp	Fresh Rosemary, chopped
1 Tbs	Dry Mustard
¾ cup	White Balsamic Vinegar
½ cup	Olive Oil
	Salt and Fresh Ground Black Pepper

Grits:

4 cups	Chicken Stock
2 tsp	Salt
1 cup	Stone Ground White Grits
¼ cup	Red Bell Pepper, diced
¼ cup	Green Bell Pepper, diced
½ cup	Red Onion, diced
½ cup	Heavy Cream
1 cup	White Cheddar Cheese, shredded
	Salt and Fresh Ground Black Pepper

“During the construction of Soby’s, Chef David’s friend Jimmy Richard visited from Lafayette, Louisiana, and prepared this New Orleans-style barbecue shrimp with David and Carl. The three immediately decided it would be on the menu when the restaurant opened. It has never been off since.”

For the Pepper Relish: Start by grilling the bell peppers until the skins are well charred. Place them in a bowl and cover with plastic wrap. When the peppers are cool, remove the skin, stem end, seeds, and ribs. Cut the peppers into thin strips. Cut off and discard the stem end of the tomatoes. Cut the tomatoes into quarters from top to bottom. Remove and discard the seeds and cut the filets (with the skin) into thin strips. Place the garlic slices in a small skillet with a touch of olive oil and cook on medium heat, stirring constantly until the garlic becomes lightly toasted and fragrant, taking care not to burn the garlic. Put all ingredients in a bowl. Season to taste with salt and pepper.

For the Grits: Combine the stock and salt in a saucepan over medium-high heat. When the stock comes to a boil, whisk in the grits until smooth. Reduce the heat to low and simmer for approximately 20 minutes, stirring often to prevent the grits from sticking to the bottom of the pan. Add the peppers and onions and cook for another 5 minutes. Add the cream and the cheddar cheese. Season to taste with salt and pepper. →

Shrimp:

2 Tbs	Olive Oil
48	Shrimp (21–25 ct), peeled and deveined
1 tsp	Salt
1 tsp	Fresh Ground Black Pepper
½ cup	Red Bell Pepper, diced
½ cup	Scallion, sliced thin
1 Tbs	Fresh Garlic, minced
2 sprigs	Fresh Rosemary
1	Lemon, juiced
½ tsp	Pepper Sauce
1½ cups	Chardonnay
¾ cup	Worcestershire Sauce
¼ lb	Butter, at room temperature
¼ cup	Italian Parsley, chopped
	Salt and Fresh Ground Black Pepper

For the Shrimp: Heat the oil in a large skillet. Add the shrimp and sauté for 1 minute. Allow them to sear well before disturbing them. Add the salt, pepper, bell peppers, scallions, garlic, rosemary, and lemon juice. Cook 1 minute more. Remove the shrimp to a bowl while you finish the sauce. Add the pepper sauce, wine, and Worcestershire sauce. Simmer until the sauce has reduced by three-quarters. Put the shrimp back in the pan to reheat. Remove the pan from the heat and swirl in the butter and the parsley. Season to taste with salt and pepper. Serve immediately.

Finish the Dish: Place a generous scoop of creamy grits into a warm bowl. Spoon the shrimp and a good bit of the sauce over the grits. Add the pepper relish to the center of the bowl on top of the shrimp. Serve with a glass of wine and some crusty bread.

Pairing Suggestions: Amber-style beer or Chardonnay (California). Many traditional New Orleans-style barbeque sauces use beer as a base—but our recipe uses wine. Enhance the Chardonnay in the recipe by serving one of your favorite Chardonnays.

Chef's Notebook

Use the pepper relish as a condiment on just about any sandwich. You can make a quick hors d'oeuvre by grilling some baguette slices and smearing them with a little goat cheese then topping with the relish.



