

# Christmas in Charleston



*Shrimp and Grits* is a quintessential Lowcountry recipe. Originally served as a hardy breakfast during the plantation era, contemporary interpretations of the dish are popular for both brunch and supper—and especially during festive holiday gatherings. Thanks to esteemed Chef Frank Lee of Slightly North of Broad, who shares his favorite shrimp and grits recipe, you can adopt this taste of Charleston as your own. Serves two.

## *Ingredients and Directions for Shrimp:*

- 8 shrimp, peeled and de-veined
- 1 tsp. garlic, chopped
- 2 tsp. chopped shallots
- 1 yellow tomato, peeled, seeded and diced
- 1 tbsp. olive oil
- 1 tbsp. Opal basil, chopped fine
- 1/2-cup dry white wine
- 1/4 cup heavy cream
- Salt and fresh ground white pepper to taste

1. Salt and pepper the shrimp on each side. In a large pan, heat the olive oil and then add the shrimp.
2. Cook for one minute on each side and remove from the pan. Add the garlic and shallots and cook for another 30 seconds.
3. Add the tomatoes and the white wine. Reduce the wine by half and add the cream. Reduce to a sauce consistency.
4. Return the shrimp to the sauce and add the Opal basil. Salt and pepper to taste and pour this over the hot grits.

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## *Ingredients and Directions for Grits*

- 2 1/2 tbsp. unsalted butter
- 2 1/4 cups chicken stock
- 1/2 cup stone ground grits
- 1 to 2 cups heavy cream
- Salt and fresh cracked white pepper to taste
- 1 Tsp. fresh lemon zest, chopped fine

1. Bring the chicken stock and butter to a boil in a thick-bottomed saucepan. Stir in the grits and return to a boil.
2. Reduce the heat, allowing the grits to cook for another 15 minutes at a low boil, and until the grits are thick and have absorbed most of the chicken stock.
3. Stir occasionally to keep the grits from sticking. Add 1/2 cup of the heavy cream to the pot and reduce the heat, allowing the grits to cook slowly for another 10 minutes.
4. As the liquid is absorbed, add more cream, cooking the grits until thick and full-bodied. Add salt and pepper to taste with a total cooking time of at least an hour.