

Recipe is from Chef Chris Poplin of [IP Casino](#), Biloxi, Miss.



TIME

90 minutes

SERVES

6

SEASON

spring, summer, fall, winter

METHOD

Sauté

INGREDIENTS

Grits

- 8 ozs. ground smoked sausage
- 2 tbls. olive oil
- 1 green bell pepper, diced
- 1 medium white onion, peeled and diced
- 1/2 cup diced celery
- 3 tbsp chopped parsley
- 4 cups shrimp stock
- 4 cups whole milk
- 1 cup heavy whipping cream
- 1 tbsp kosher salt
- 2 tbsp Cajun seasoning
- 2 cups white corn grits
- 1 bunch green onions, sliced
- 6 oz goat cheese

- 1/2 cup butter
- Salt and black pepper, to taste

Shrimp

- 2 lbs. (12-15 count) shrimp, peeled, deveined and tail fin intact
- 2 tbs. Cajun seasoning
- 2 tbs. olive oil

Sauce

- 1 tbl. olive oil
- 2 tbs. minced garlic
- 1/4 cup diced white onion
- 1 cup shrimp stock
- 12 ozs. dark beer
- 1 tbl. Tabasco sauce
- 3 tbs. Worcestershire sauce
- 1 tbl. cracked black pepper
- Juice of 1 lemon
- 1 sprig rosemary, chopped
- 1/2 cup veal demiglace
- 1/2 cup butter
- Sliced green onions, for garnish

DIRECTIONS

1. In a skillet over medium-high heat, sauté smoked sausage in olive oil for 5 minutes. Add bell pepper, onion and celery, and cook for an additional 5 minutes. Remove from heat and cool.
2. Once cooled, mix in parsley and set aside.
3. In a medium stock pot, add shrimp stock, milk, heavy whipping cream, salt and Cajun seasoning. Bring mixture to a boil. Slowly add grits, stirring constantly. Reduce heat to low and cook 20 to 30 minutes, stirring occasionally until grits are cooked and liquid is absorbed.
4. Add green onions, goat cheese, butter and sausage mixture to the grits. Gently fold ingredients together. Adjust seasoning to taste with Cajun seasoning, salt and pepper.
5. In a mixing bowl, season shrimp with Cajun seasoning. In a large sauté pan, add olive oil and seasoned shrimp. Cook for 3 to 4 minutes or until pink and curled. Remove from pan and set aside.
6. In the pan used for the shrimp, add 1 tablespoon olive oil and sauté garlic and onion. Add shrimp stock, beer, Tabasco, Worcestershire sauce, pepper, lemon juice, rosemary and demiglace. Cook sauce over high heat for 10 minutes or until slightly thickened, stirring often.
7. Strain sauce, return to pan over medium heat and add butter, whisking continually.
8. To serve, spoon grits into a bowl and arrange the shrimp around the grits. Pour sauce around the bowl and over shrimp. Garnish with green onions.

Originally from San Diego, California Chef Chris Poplin has been in the culinary field since the age of 16. His certifications include CEC (Certified Executive Chef) and CFBE (Certified Food & Beverage Executive). In 2005, he was offered the position of Executive Chef at IP Casino-Resort- Spa in Biloxi, Mississippi, and was instrumental in re-opening a large, completely remodeled property.

Poplin's San Diego roots have brought a fresh and exciting twist to southern cuisine. Poplin also received the "Maitre de Gout, Master of Taste Award" by the Chefs in America Awards Foundation in 2006, and in 2011 the Casino Cook-Off championship, honoring him with "Casino Culinary King of the South".