**Show Name:** Emeril’s Florida

**Episode Name:** “Pensacola”

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**Grits-a-Ya-Ya**

Recipe courtesy of Jim Shirley/The Fish House/Pensacola, Florida

***Ingredients:* Grits**

1 quart chicken stock

1 cup heavy cream

2 cups Dixie Lily grits

¼ pound butter

1 can creamed corn (14-16 ounces)

Shredded smoked Gouda cheese

***Method:* Grits**

Run the chicken stock into a thick-bottomed saucepan and turn on high till it boils. Mix in the grits and stir like crazy. Reduce to a simmer and allow to cook for 40 minutes, stirring occasionally. Add cream if you need more liquid.

Then, tumble in the butter, add creamed corn, drizzle in the rest of the cream and stir until it’s all in the family.

Shake in the shredded cheese and stir very well until it’s nice and smooth.

***Ingredients:* The Shrimp Ya Ya**

8 strips applewood smoked bacon, diced

1 tbsp minced garlic

1 tbsp minced shallots

3 tbsp butter

1 lb peeled and deveined jumbo shrimp

1 Portobello mushroom cap, sliced

¼ cup diced scallions

2 cups chopped fresh spinach

2 cups heavy cream

3 cups smoked Gouda cheese grits

Salt, pepper and hot sauce to taste  
splash of white wine

***Method:* The Shrimp Ya Ya**

While your grits cook, bring a large saucepan to medium heat. Add bacon and cook for about 3 minutes, then add garlic and shallots.

Sauté and then add butter and a splash of white wine (enough to de-glaze) . When butter is half melted, add the shrimp. When the downsides of the shrimp become white, flip them and add mushrooms, scallions and spinach.

Sauté for 2 minutes.

Remove the shrimp.

Pour in heavy cream and let simmer while stirring. When reduced by 1/3, add salt, pepper and hot sauce. Return shrimp to sauce and combine.

***Plating / Assembly***

Spoon the sauce and shrimp onto heaping mounds of the already prepared cheese grits.

**Yield:** Recipe serves 4

