



# Thai Shrimp & Grits

SERVINGS: 24    RECIPE COURTESY: Chef J. Keith Morrison

**SPOTLIGHT SUPHERB FARMS® PRODUCTS:**

Available at



Ginger Puree



Lemon Grass Puree



Sambal



IQF Garlic Minced



**INGREDIENT LIST:**

**Shrimp Marinade:**

- 6 lbs 16/20 Count Jumbo Shrimp, Peeled and Deveined
- ½ c Oyster Sauce
- 1 c Soy Sauce
- ¾ c **SupHerb Farms® Ginger Puree**
- **2 Tbsp SupHerb Farms® Lemon Grass Puree**
- **8 tsp SupHerb Farms® Sambal**
- 4 tsp Sesame Oil
- 1 Tbsp Fish Sauce
- **3 Tbsp SupHerb Farms® Garlic Minced**
- ¼ c Rice Wine Vinegar
- ¼ c Olive Oil
- 6 Tbsp Brown Sugar

- 6 oz Heavy Cream
- 4 Tbsp Unsalted Butter
- **4 tsp SupHerb Farms® Lemon Grass Puree**
- **8 tsp SupHerb Farms® Ginger Puree**
- **8 tsp SupHerb Farms® Sambal**
- Salt & Pepper, to Taste

**Apple-Vegetable Medley:**

- 24 oz Carrots, Washed and Peeled
- 24 oz Snow Peas, Washed
- 24 oz English Cucumbers, Washed
- 1 oz Olive Oil
- 24 oz Honey Crisp Apples, Washed
- 24 oz Shiitake Mushrooms, De-Stemmed and Sliced

**Ginger Lemongrass Grits:**

- ½ c Chicken Stock Base
- 1 Gallon Water
- 4 c Quick 5-Minute Grits (Yields 24, 5 oz. portions)

**Optional Garnish:**

- 8 - 3x3" Wontons
- Salt
- Cayenne Pepper

**DIRECTIONS:**

**1. Prepare the shrimp:**

- Butterfly the peeled and deveined jumbo shrimp.
- *Prepare the marinade:* In a large bowl, whisk ½ cup oyster sauce, 1 cup soy sauce, ¾ cup SupHerb Farms® Ginger Puree, 2 Tbsp SupHerb Farms® Lemon Grass Puree, 8 tsp SupHerb Farms® Sambal, 1 Tbsp fish sauce, 4 tsp sesame oil, 3 Tbsp SupHerb Farms® Garlic Minced, ¼ cup rice wine vinegar, ¼ cup olive oil and 6 Tbsp brown sugar until combined...



Set 1 cup of the marinade aside for service. Add cleaned shrimp to the remainder of the marinade and refrigerate. Marinate shrimp for 1 hour.

2. **Prepare the grits:** Combine 1/2 cup chicken base with 1 gallon water and bring it to a boil. Add 4 cups grits and stir to blend. Reduce the heat to medium and stir constantly until the mixture thickens, about 5-7 minutes. Remove from heat and add 6 oz heavy cream, 4 Tbsp butter, 4 tsp SupHerb Farms® Lemon Grass Puree, 8 tsp SupHerb Farms® Ginger Puree, 8 tsp SupHerb Farms® Sambal whisking until smooth. Season with salt and pepper and hold hot for service.

3. **Prepare the vegetables:**

- On a mandolin, julienne carrots and apples. Cut cucumbers into 3-inch sections and julienne on a mandolin, utilizing only the outside dark skin. Julienne snow peas by hand.
- Heat a sauté pan. Add 1 oz olive oil and fry 24 oz julienned carrots, 24 oz julienned snow peas and julienned 24 oz cucumbers keeping them separate in the pan. Once slightly browned, flip vegetables and season with salt and pepper. Set aside.
- Deep fry mushrooms at 350°F until crispy, about 3-5 minutes. Season with salt and pepper.

4. **Optional:** Cut wonton wrappers in half and cut finely, chiffonade style. Fry the wonton shards in the deep fryer at 350°F until golden brown. Season with salt and cayenne pepper and hold hot.

5. **Cook the shrimp:** In a seasoned wok, stir-fry shrimp at high heat until golden brown and caramelized. Once shrimp are firm and opaque, hold hot for service. Place the remaining cup of the marinade in a small sauce pot and bring it to a boil, simmer for 3 minutes then keep hot for plating.

6. **To serve:**

- Julienne the apples à la minute, add to the vegetable medley.
- Place 5 ounces of cooked grits in the center of the plate. Starting at 12 o'clock and moving clockwise, place the cucumbers, carrots, snow peas and apples on top of the grits, and repeat for a spiral effect until the vegetables have completed a circle from the center towards the edge of the Grits. Place 4 shrimp on the vegetables, clockwise to cover the circumference of the grits, and place one in the center of the dish. Place 6-7 fried shiitake mushrooms around the grits. Drizzle the cooked marinade around the plate.
- **Optional:** Top with about 12 crispy wonton shards.