



## Featured Recipe

From: Port of Call  
**Magnolias**

### Magnolias' Spicy Shrimp and Sausage with Tasso Gravy over Creamy White Grits

Category: Entree  
Makes 8 Servings

#### *Ingredients:*

##### *Creamy White Grits*

12 cups chicken broth  
4 1/2 cups coarse stone-ground white grits  
1 cup heavy cream  
salt and white pepper to taste

##### *Tasso Gravy*

4 tbsps butter  
1/2 cup sliced Tasso, cut in 1 inch strips  
1/2 cup flour  
4 cups chicken broth  
2 tbsps finely chopped parsley  
\* salt and pepper to taste

##### *Shrimp and Sausage*

1/2 lb. spicy Italian sausage (3/4 lb. raw)  
1 tbsp. olive oil  
2 lbs. medium or large shrimp, peeled and de-veined  
1 1/2 cups chicken broth  
1 recipe Tasso Gravy  
2 tbsps. finely chopped parsley



# *Preparation:*

## *Creamy White Grits*

- Bring the Chicken Broth to a boil in a heavy-bottomed stockpot or large saucepan. Slowly pour in the grits, stirring constantly. Reduce the heat to low and continue to stir so that the grits do not settle to the bottom and scorch, in about 5 minutes, the grits will plump up and become a thick mass.
- Continue to cook the grits for about 20 - 25 minutes, stirring frequently. The grits should have absorbed all of the chicken stock and become soft. Stir in heavy cream and cook for another 10 minutes, stirring frequently. The grits should have a thick consistency and be creamy like oatmeal.
- Season to taste with salt and white pepper. Keep warm over low heat until ready to serve. If the grits become too thick, add warm chicken broth or water to thin them down.

## *Tasso Gravy*

- Melt butter in a heavy-bottomed saucepan over low heat. Add the Tasso. Sautee for 1 minute, browning slightly. Make a roux by adding the flour and stirring until well combined.
- Continue to cook over low heat for 5 minutes, stirring frequently until the roux develops a nutty aroma. Turn the heat up to medium and gradually add 2 cups of the chicken broth, stirring vigorously.
- Keep stirring constantly until the broth begins to thicken and becomes smooth. Gradually add the remaining 2 cups of broth, stirring constantly until the broth thickens into gravy. Reduce the heat and simmer over low heat for 15 minutes to cook out the starchy flavor. Add the parsley.
- Simmer for 5 minutes. Season to taste with salt and pepper.

- “What in the world is Tasso? It's lean strips of boneless pork, which are marinated in a special seasoning and then heavily smoked to create a Cajun delicacy. Large pieces of tender lean pork tumbled in a seasoning mixture of salt, red pepper, black pepper, garlic, jalapeño peppers, mustard, vinegar and then smoked to perfection in the smokehouse.”

## Shrimp and Sausage

### ***Preheat oven to 400***

- **TO COOK ITALIAN SAUSAGE:** Place the Italian sausage on a baking sheet with raised sides. Place on the top rack of the 400 oven and bake for 10 -15 minutes or until the sausage is firm and its juices run clear. Cool and cut into small bit size pieces.
- Heat the olive oil in a heavy-bottomed frying pan over medium heat. Add the precooked sausage and saute for 2 minutes to brown slightly. Add the shrimp and sautee until they begin to turn pink (no longer than one minute). Add 1 cup of the chicken broth to deglaze the pan.
- Add the Tasso gravy and one tablespoon of the parsley. Bring up to a boil and let simmer for one minute. The last 1/2 cup of the chicken stock is to be used to thin the gravy if needed. Divide the hot grits between 8 warm bowls. Spoon the shrimp, sausage mixture over the grits. Sprinkle with remaining tablespoon of parsley and serve immediately.