

# RECIPE

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*Dish: Spicy Shrimp Sausage and Tasso Gravy over Creamy White Grits*

*Restaurant: Magnolias | Chef Donald Barickman*

*Pairing: 2021 'Terra Alta' Rosé*

## CREAMY WHITE GRITS

*Ingredients (makes 8 servings): 12 cups chicken broth | 4 1/2 cups coarse stone-ground white grits | 1 cup heavy cream | salt and white pepper to taste*

*Directions: Bring chicken broth to a boil in a stockpot or large saucepan. Slowly pour in the grits, stirring constantly. Reduce 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 to become a thick mass.*

*Continue cooking for 20-25 minutes, stirring frequently. The grits should absorb all of the 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.*

## TASSO GRAVY

*Ingredients: 4 tbsp butter | 1/2 cup sliced Tasso, cut in 1 inch strips | 1/2 cup flour | 4 cups chicken broth | 2 tbsp finely chopped parsley | salt and white pepper to taste*

*Directions: Melt the butter in a saucepan over low heat. Add the Tasso. Sauté for 1 minute, browning slightly. Make a roux by adding the flour and stirring until well combined. (Continued on next page...)*

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*Directions (continued): 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 broth, stirring vigorously. Keep stirring constantly until the broth begins to thicken and is smooth. Gradually add the remaining 2 cups of broth, stirring constantly until the broth thickens into gravy. Reduce heat and simmer over low for 15 minutes to cook out the starchy flavor. Add the parsley. Simmer for another 5 minutes. Season to taste.*

## SHRIMP AND SAUSAGE

*Ingredients (makes 3 1/2 cups): 1/2 lbs spicy Italian sausage | 1 tbsp olive oil | 2 pounds medium peeled and deveined shrimp | 1 1/2 cups chicken broth | 1 recipe Tasso gravy | 2 tbsp finely chopped parsley*

*Directions: Preheat the oven to 400 degrees. Place the Italian sausage on a baking sheet and cook on the top rack of the oven for 10 to 15 minutes or until the sausage is firm and the juices run clear. Cool and cut into small bite sized pieces.*

*Heat the olive oil in a frying pan over medium heat. Add the precooked sausage and sauté for 2 minutes to brown slightly. Add the shrimp and sauté until they begin to turn pink. Add 1 cup of broth to deglaze pan. Add the Tasso gravy. Bring to a boil and simmer for 1 minute. Divide the grits between 8 warm bowls. Spoon the shrimp, sausage mixture over the grits. Serve with parsley and enjoy with a large glass of chilled Rosé!*