

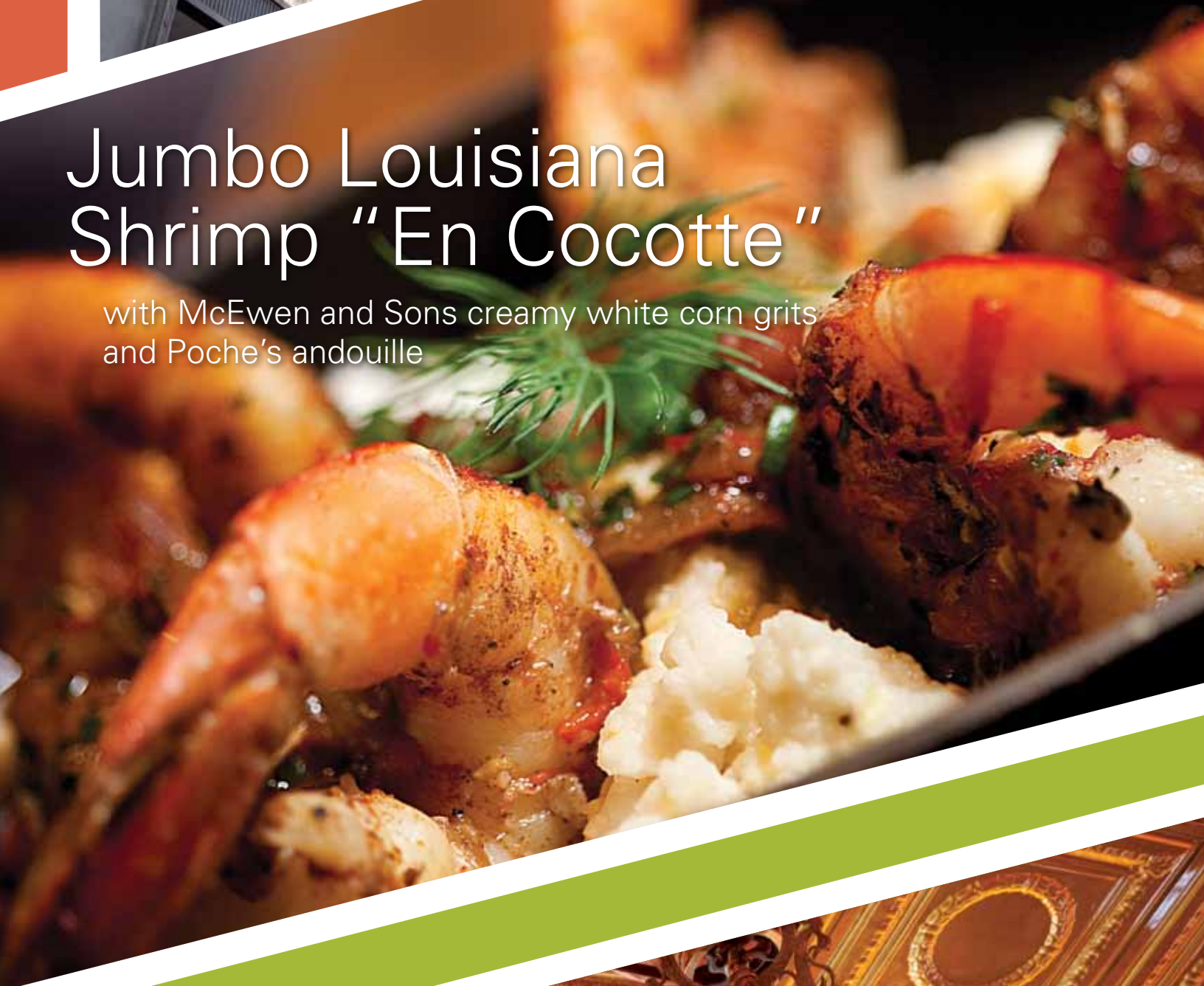


"Everything I cook and eat, see and smell,  
reminds me of where I come from and  
more or less dictates where I'm going."

*J. Ben*

# Jumbo Louisiana Shrimp "En Cocotte"

with McEwen and Sons creamy white corn grits  
and Poche's andouille



# Jumbo Louisiana Shrimp “En Cocotte”

with McEwen and Sons creamy white corn grits and Poche’s andouille – serves 6

## Ingredients

**1 cup McEwens and Sons white stone ground organic grits**  
**2 tablespoons butter**  
**1/2 cup mascarpone cheese**  
**2 tablespoons olive oil**  
**30 jumbo Louisiana shrimp**  
**6 tablespoons Poche’s andouille sausage, diced small**

**1 tablespoon minced garlic**  
**1 tablespoon minced shallot**  
**2 tablespoon piquillo peppers, diced small**  
**1 tablespoon chopped thyme**  
**4 cups shrimp stock**  
**2 tablespoons butter**

**1 teaspoon fresh lemon juice**  
**2 cup diced tomatoes**  
**1 tablespoon chopped chives**  
**1/2 cup picked chervil**  
**Salt, pepper and Creole spices to taste**

## Method

First to make the grits, bring 4 cups of water to a boil and lightly season with salt. Add the grits while stirring rapidly and turn down to a simmer. Constantly stir, making sure to keep the bottom of the pot from sticking. Simmer the grits on low for about 20 minutes stirring all the time. To finish the grits, stir in the butter and mascarpone.

Heat a large pan over medium heat and add the olive oil. Season the shrimp with Creole spices and salt. Sauté the shrimp until they start to brown, but do not cook all the way through. Remove the shrimp and hold on the side. Add in the andouille, garlic, shallot, piquillo peppers, thyme and sauté until they become aromatic. Add in the shrimp stock and bring to a low simmer. Stir in the butter and reduce until nice and thick.

Add back in shrimp to cook through. Finish with lemon juice, diced tomatoes and chives.

Place 4 healthy tablespoons of the grits in the middle of a large bowl and arrange the shrimp in the middle so they stand up (tails facing in) and spoon the sauce around and garnish with fresh chervil.

Lüke

Chef Steven McHugh and Chef Matt Regans

333 Saint Charles Avenue, New Orleans, Louisiana 70130

The comforting atmosphere of this Franco-German brasserie welcomes each visitor instantly at the turn of its revolving door. After opening in 2007, Lüke restaurant has served customers from the heart of the Central Business District of New Orleans. The unique newspaper racks and the vintage pulley-and-belt driven ceiling fan system create an historic ambiance.

