



 **ABBY SINGER'S**
SHRIMP & GRITS

 **BY CHEF ERNESTINE "TOOTIE" MORRISON**
EXECUTIVE CHEF, ABBY SINGER'S BISTRO
SHREVEPORT-BOSSIER, LA. 

YIELD: 6 SERVINGS

For the Seafood Cream Sauce — *For the Shrimp*

- 1 quart heavy cream
- 2 tablespoons dry dill weed
- 2 tablespoons blackening spice
- Juice and zest of 1 lemon
- 1 teaspoon salt
- Fresh parsley (to use as a garnish)

- 2 lbs. (16/20 count) Gulf shrimp (about 6 per serving), peeled and deveined
- ½ teaspoon salt
- Vegetable oil

For the Grits

- 2 cups, coarsely ground grits
- Salt and pepper

PREPARE GRITS ACCORDING TO DIRECTIONS ON PACKAGE. SEASON TO TASTE WITH SALT AND PEPPER.

Combine all seafood cream sauce ingredients and bring to a boil, then reduce heat to a simmer. Continue to gently simmer, stirring often, until the cream has reduced by a third and has slightly thickened.

Season the shrimp with salt and set aside. Heat a medium skillet over medium-high heat and add 1 tablespoon vegetable oil. Cook shrimp in batches of 6, about 1-2 minutes per side, until cooked through. Add the cooked shrimp to the cream sauce mixture.

Place grits in a serving bowl or individual serving dishes and divide the sauce evenly over the grits. Garnish with fresh parsley.

Named after legendary motion picture and television producer Abner E. "Abby" Singer (Colombo, Death of a Salesman), Abby Singer's Bistro is a restaurant and bar located upstairs at Robinson Film Center in downtown Shreveport. Locals love the bistro for its sophisticated take on Southern fare, including Chef Ernestine "Tootie" Morrison's shrimp and grits. Visit Abby Singer's Bistro at 617 Texas Street, Shreveport.

For a complete list of restaurants, food trucks and other eateries in Shreveport-Bossier, visit www.shreveport-bossier.org/dining.