

**Featured at “Taste of Space” event – Kennedy Space Center
Ambarish Lulay. Executive Chef, East End Grill, Lafayette IN**



Shrimp and Grits

About the Recipe: One of our signature dishes at East End Grill, the shrimp and grits is a story of owner Scott Trzaskus’s professional journey in the American south. Scott worked in the Carolinas, Atlanta and Texas and was enamored by this dish in its various forms. We do a version of this with all the influences in a classic style. We have paired the dish today with wonderful Indiana products like Smoking Goose Tasso ham from Indianapolis, and Professor Torbert’s Orange Corn Grits developed right in our backyard on The Purdue University campus.

Shrimp and Grits

Recipe feeds 4 people

Ingredients.

- 36 ea (16/20 size) peeled and deveined shrimp drained well
- 3/4 cup sliced roasted red peppers, drained well
- 1/4 cup small diced Smoking Goose Tasso Ham
- 1/4 cup minced garlic
- Salt and Pepper to taste
- 1 tsp Cajun seasoning
- 2-3 Tbsp Oil
- 1/3 cup white wine
- 1/4 cup lemon juice
- 14 oz chicken stock
- 3 dashes (approx. 3 tsp) Worcestershire sauce
- 1/4 cup heavy cream
- 3 Tbsp of finely chopped herbs (thyme, rosemary, chives, parsley)
- Thinly sliced scallions for garnish

Process

1. Heat a skillet on medium high heat till it shows smoke.
2. Add the shrimp and spread out so each piece has contact with the bottom.
3. Top the shrimp with Cajun seasoning, salt, and pepper.
4. Follow up immediately with diced Tasso, roasted red peppers, and the garlic.
5. Drizzle the oil down the sides of the pan to finish searing the shrimp.
6. Deglaze the pan with white wine and half the chicken stock, reserving the other half if needed.
7. Turn the shrimp over, add the lemon juice and Worcestershire sauce and heavy cream. Reduce to a spoon coating consistency.
8. Add the herbs and swirl the butter in.
9. Serve hot over grits and garnish with sliced scallions



Creamy Cheddar Grits

Ingredients:

- 1-1/2 cups Professor Torbert's Orange Corn Grits
- 6 oz. Butter
- 1-1/2 cups Milk
- 1 cup Cheddar Cheese
- 4 cups Water
- 1 cup Heavy Cream
- 1/4 oz. Salt

Process

1. Bring water, milk, cream, and butter to boil in large pot.
2. Add salt to water.
3. Slowly whisk in grits.
4. Reduce heat and let the grits thicken, about 15 minutes.
5. Add cheese to mixture.
6. Let cook several more minutes until thick.
7. Salt and pepper to taste.

Recipe by: Ambarish Lulay, Executive Chef East End Grill