

Spicy Toss N' Serve Shrimp with Grits and Shishito Peppers

Servings: 25

INGREDIENTS

- 6 c Rykoff Sexton® White Stone Ground Grits, prepared
- 7 lbs Harbor Banks® Spicy Toss N' Serve Shrimp with Sauce Package or Raw Shrimp (21/25)
- 12½ c Shishito Peppers
- 6¼ c Chef's Line® Hollandaise
- 2 T Chipotle Peppers in Adobo Sauce

PREPARATION

1. Prepare White Stone Ground Grits per cooking instructions.
2. Peel, de-vein and clean shrimp. Toss shrimp in oil, salt and pepper. Grill until fully cooked.
3. Toss shishito peppers in olive oil, salt and pepper. Grill until slightly blistered.
4. Warm hollandaise and blend with 2 T chipotle peppers in adobo sauce.
5. Build grit bowl with grits on the bottom. Drizzle 2 oz. of chipotle hollandaise sauce and garnish with 5 grilled shishito peppers per serving.

