\*\*\*\*WE NEED 17 CUPS OF CHOCOLATE PUDDING FOR THIS\*\*\*\*

Richard cooking class menu for 9/6/19

Shrimp and Grits for 2

-6 large shrimp, 16-20 ct.

-1 ea shallot, diced

-1 ea roma tomato, diced

- ½ cup strong coffee

- ½ cup beef stock

-2 TB butter

-1 sprig fresh thyme

-2 TB finely diced country ham

-1 TB olive oil

In sauté pan heat 1 TB olive oil until hot. Add shrimp, ham and shallots, and sauté until shrimp are almost cooked. Add coffee, beef stock and thyme. Bring back to a boil and reduce by half. Turn off heat and add butter. Stir until butter is completely incorporated. Season with salt and pepper to taste. Place ½ C of grits in a small bowl, arrange 3 shrimp and top with sauce.

Grits

-2 C water

- ½ C stone ground grits

-2 T butter

- ½ C cream

-salt

Bring water to a boil. Add salt to taste and grits. Bring back to a boil. Reduce heat to a low simmer, stirring constantly. Will take up to 45 minutes to cook grits properly, monitor them continuously. When mixture thickens add butter and cream. Continue to stir while over the heat. Add more water if mixture becomes too thick. When grits reach proper consistency, which should be creamy not grainy, check for seasoning. Can add cheese if desired.

Mississippi Mud Pie for 2

-6 Oreo cookies

-2 T melted butter

- 4 oz semi-sweet chocolate, melted

- ¼ C sweetened condensed milk

- ¼ C toasted, chopped pecans

- 1 C chocolate pudding per couple

- whipped cream for topping

In a large zip-lock bag, smash the Oreo cookies to crumbs. Reserve a small amount for garnish later. Add the melted butter, stir to incorporate thoroughly. Split the crumb mixture into 2 even portions, pressing them into the bottom of a small, bowl, preferably glass. Melt chocolate and combine with sweetened condensed milk. Pour on top of cookie crust. Sprinkle with chopped pecans, reserving a few for garnishing later. Top with pudding. Finish with whipped cream, using same spatula as used for pudding to give muddy appearance. Garnish with leftover pecans and cookie crumbs.