



Chef Monique King of NINETHIRTY Restaurant (W Los Angeles-Westwood)
PAN ROASTED MUSHROOMS AND SHRIMP WITH CAJUN HAM, TARRAGON, AND PERNOD OVER GRITS
CAKE

Grits Cake:

3 cups	Water
1 cup	Cream
3 tablespoons	Butter
1 cup	Instant Grits
½ cup	Parmesan Cheese
1 teaspoon	White Pepper
1 tablespoon	Tabasco sauce
To taste	Salt

In a medium pot bring water, cream and butter to a boil. Slowly whisk in grits and let simmer for 10 min. Add in remaining ingredients and adjust for salt. Pour grits onto a half sheet pan and let cool.

Main Dish:

½ cup	Mixed White Beech, Brown Beech, King Trumpet and Maitake mushrooms
¼ cup	Rock shrimp
1 tablespoon	Tasso ham
¼ cup	Thinly sliced red onion
1 tablespoon	Chopped garlic
1 teaspoon	Tarragon
1 tablespoon	Chopped scallions
2 tablespoons	Pernod
¼ cup	Chicken Stock
1 tablespoon	Olive oil
1 tablespoon	Butter
To taste	Salt and Pepper

In a medium sauté pan over high heat add oil and allow to heat. Add onion, garlic and tasso. Let sauté for 30 seconds. Add mushrooms and a little salt and pepper. Let sauté for 1 minute. Add the shrimp and season with salt. Add the Pernod, light it and allow to flame out. Add the tarragon and scallion and almost all the chicken stock. Allow the stock to cook out almost completely. Add the butter and the little remaining stock. Check for salt and pour over grits cake. Serves 4.

Reprinted courtesy NINTHIRTY at the W Hotel Westwood, CA, for reservations call 310.443.8211