

Chef Jesse's Moroccan Shrimp

Serves 2 to 3

1/2 pound shrimp (Peeled and Deveined, I use 21/25)
3 Cloves Garlic, finely minced
1 Tablespoon Fresh Ginger
1 Small Shallot, finely minced
1/4 cup Grape Seed Oil
2 Teaspoon Paprika
1 Tablespoon Coriander
1 Tablespoon Cumin
1 Teaspoon Cayenne
1 Teaspoon Hot Sauce (I use Frank's Red Hot)
1 Teaspoon Fresh Thyme
Half of Fresh Squeezed Lemon
Salt and Pepper, to taste.

1. Marinate Shrimp overnight in Chef Jesse's Spice Blend (recipe follows).
2. Heat the Grape Seed Oil in a large skillet over medium heat, then add garlic, ginger, and shallots.
3. Sauté for 1 to 2 minutes (don't let brown)
4. Add paprika, coriander, cumin, cayenne, hot sauce and thyme, and cook for 2 minutes
5. Strain in small bowl, leaving the oil, reserving the ingredients to return back to the shrimp
6. Add the favored oil back to the pan on high heat
7. Sauté the shrimp until pink on both sides (about 4 minutes).
8. Add the reserved ingredients back to the shrimp
9. Add fresh squeezed lemon, ready to be served

Chef Jesse's Spice Blend

1 Teaspoon Sweet Paprika
1 Teaspoon Kosher Salt
1 Teaspoon Granulated Garlic
1 Teaspoon Granulated Onion
1 Teaspoon Dried Thyme
1/2 Teaspoon Black Pepper
1/2 Teaspoon White Pepper
1/2 Teaspoon Crushed Pepper

Mix all together POW!!!

Grits Soufflé

Yields 6 to 8 Servings

- 1 Cup Grated Aged Cheddar Cheese
- 1 Cup Old Fashioned Grits
- 4 Cups Milk
- 1 Teaspoon Salt (Kosher)
- Few Cranks of Black Pepper
- 4 Ounces Unsalted Butter
- 4 Eggs, Separated

1. Grease a 2 quart soufflé dish
2. Cook the grits in the milk with salt until done (about 4 minutes)
3. Add pepper, butter, cheese, and egg yolks to the grits.
4. Stir well and let cool.
5. Whip the egg whites until stiff and carefully fold into the grits mixture.
6. Pour into the prepared soufflé dish and bake for 20 to 30 minutes.