

BOURBON KENTUCKY PRAWNS

**Over Sweet Corn, Tabasco and Kenny's White Cheddar Grits with
Kentucky Sorghum Barbeque Sauce and topped with
Baby Spinach, Sweet Onions, and a Country Ham Hushpuppy**

BOURBON SHRIMP

Kentucky fresh water prawns	20	each
shallots, finely minced	1	teaspoon
garlic, finely mince	1/2	teaspoon
Woodford Reserve bourbon	4	oz
sea salt	to taste	
pepper	to taste	
light olive oil	approx 1/2	cup

1. Peel and devein shrimp. Reserve shells
2. Place shrimp into a small bowl. Season with shallots, garlic, and 1 Tablespoon of bourbon and 1 teaspoon of light olive oil.
3. When ready for service heat a 10 sauté pan. Add olive oil. Add shrimp and sauté until almost cooked. Add remaining bourbon, toss and remove shrimp. Reserve warm
4. Add approximately 1 1/2 cups of barbeque sauce to pan. Add butter to sauce if desired.

To plate: place approximately 1/4 cup of grits on the bottom of a plate. Carefully arrange shrimp atop grits. Place sautéed spinach and sweet onions on top of shrimp and finish with the hushpuppy over the spinach. Spoon sauce around the base of the grits and serve immediately. Garnish with fresh herbs or micro greens.

SORGHUM BARBEQUE SAUCE

shallots	2	teaspoon
garlic	1	teaspoon
light olive oil	1	teaspoon
ketchup	2	cups
Worcestershire	1/4-1/2	cup
stone ground mustard	1	teaspoon
dry mustard	1/2	teaspoon
sorghum	1 1/2	cups
chili powder	1/2	teaspoon
cumin	1/2	teaspoon
dried thyme	1/2	teaspoon
smoked paprika	1	teaspoon
cider vinegar	1/2	cup
ground coriander	1/2	teaspoon
light chicken broth	1-1 1/2	cups
black pepper	1	teaspoon
kosher salt	to taste	
unsalted butter, chilled	1	tablespoon (optional)

In a 2 qt. sauce pot, add olive oil and heat. Add shallot and garlic and cook until soft. Add ketchup and all dry ingredients. Mix well. Add all remaining ingredients, except the butter. Mix well. Bring to a boil. Reduce to a low simmer and cook approximately 20 to 30 minutes. Reserve for service. Butter is optional, and if being used should be blended into the sauce just before service and only to the amount of sauce needed.

COUNTRY HAM HUSHPUPPY

white cornmeal	1	cup
yellow cornmeal	1	cup
baking soda	½	teaspoon
baking powder	1	teaspoon
flour	¼	cup
eggs, whole large	1	each
buttermilk	1	cup
country ham, diced	1	cup
chopped parsley	2	tablespoons
water	½	cup
salt	1	teaspoon
black pepper	¼	teaspoon

In a medium bowl combine all dry ingredients. Add chopped parsley and country ham and mix well. Add egg, buttermilk and water. Mix thoroughly. When ready for service pre-heat fryer or oil to approximately 325 degrees. With a small spoon carefully spoon a small amount of batter into the hot oil. Allow to cook approximately 2-3 minutes, flip them over and allow to cook another 2 minutes. Remove from oil and drain on a towel. Keep warm until needed.

CORN, TABASCO, and WHITE CHEDDAR GRITS

yellow onion, diced .	2	teaspoon
light olive oil	1	teaspoon
white stone ground grits	¾	cup
heavy whipping cream	1	cup
light chicken broth	1	cup
fresh corn kernels	1/2	cup
Tabasco sauce	1	teaspoon
salt	to taste	
pepper	to taste	
Kenny's white cheddar cheese	1/2	cup

In a small pot add olive oil and heat. Add yellow onion and cook until soft. Add heavy cream and chicken broth. Bring to a boil. Season with salt and pepper. Add grits. Bring back to a boil and then reduce to a simmer. Simmer approximately 15 minutes stirring often. Add corn kernels and Tabasco sauce. Simmer for 5 for minutes. Add white cheddar cheese. Allow grits to set about 5 minutes before use. Season with salt and pepper just before serving.

SAUTEED SPINACH AND SWEET ONIONS

fresh baby spinach	1/2	lb
sweet onion (Vidalia, candy, etc) julienne cut	1	each (medium)
light olive oil	1	teaspoon
whole butter	1	tablespoon
kosher salt	to taste	
pepper	to taste	

In a large sauté pan add olive oil and butter. Heat until butter is melted. Add julienne onions and cook on medium heat until lightly caramelized. Add spinach and cook until spinach is just wilted Remove, season and serve immediately.