



Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, chef Dan Grill of Screen Door shares his recipe for Shrimp n' Grits. He recommends pairing the dish with a blood orange mimosa. Enjoy!

Shrimp n' Grits by Dan Grill

16 ea 16/20ct Shrimp, shell-on thawed
 1 oz + 2 oz Unsalted butter
 1 oz Flour
 10 cups Water
 2 cups White grits
 2 cups Cheddar, shredded
 2 Tbsp + 2 Tbsp Canola oil
 2 Tbsp + 2Tbsp Onion, white or yellow, small diced
 2 Tbsp Celery, small diced
 1 Tbsp + 1 Tbsp Garlic, minced
 1 ea Bay leaf
 1 tsp Fresh ground Black pepper
 1½ tsp Paprika

½ tsp Garlic powder
 ½ tsp Onion powder
 ¼ tsp Cayenne
 2 Tbsp Tomato paste
 1 oz White wine
 2 oz Orange Juice
 1 pt Fish Stock (most butcher shops or New Seasons markets will carry this)
 1 Tbsp + More Hot sauce (Preferably Crystal brand)
 3 oz Tomato Sauce
 2-3 Strips Bacon, partially cooked, roughly chopped
 ¼ bunch Parsley, chopped
 ½ ea Lemon, juiced

Prep Ahead: Using kitchen shears, gently make a cut one centimeter deep halfway down the back of each shrimp. You should be able to run your finger through the flesh to remove any undesirables and tear the shells from the shrimp making sure to leave the tails on for easy eating. Reserve shells for sauce. Next, melt 1oz on butter in a small pan over medium heat. Once melted add 1oz of flour and stir constantly until the roux smells of toasted popcorn. Remove and chill. Prepared roux will keep well for at least 2 weeks in the fridge.

Cheesy Grits: Add 2 tsp salt and 1oz. butter to 10 cups of water and bring to a roaring boil. Add 2 cups of grits in a steady stream stirring constantly to avoid lumps. Cook on medium high heat until the grits return to a boil (CAUTION: simmering grits are very, very hot and will burn if you get it on your skin). Once grits have slightly thickened, reduce heat to low and simmer gently for an hour and a half to two hours using a spatula to wipe down the sides of the pan and prevent stickage. (Begin sauce base at this point keeping an eye on your grits). Once grits are tender and have taken on a glossy sheen, stir in 2 cups of shredded cheddar cheese then check and correct your seasoning. Your grits are ready to serve. *More on next page*



Sauce Base: Heat 2Tbsp canola oil in medium to large sauce pot over medium to high heat and add shrimp shells. Allow a nice dark fond to develop all the while stirring shells. The shells will turn bright pink and start to brown in spots. Lower heat to a nice medium low and add 2 Tbsp of onion, 2 Tbsp of celery and 1Tbsp of garlic. Allow the moisture from the vegetables to pull up the nice dark fond from the pan. Add the spices and the 2 Tbsp tomato paste and allow to caramelize creating a new layer of fond. Deglaze with an ounce each of white wine and allow the alcohol to cook off. Add 2 ounces of orange juice, one pint fish stock, 1 Tbsp of crystal hot sauce and 3 ounces of tomato sauce. Bring mixture to a boil then reduce heat to medium low and add the chilled roux from earlier. Stir constantly with whisk as the sauce thickens, keeping a close eye on the heat to make sure not to scorch the sauce. Simmer for 30 to 45 minutes until the sauce is thickened and flavorful. Strain sauce through a small china cap or fine mesh sieve using a ladle to help press out as much as possible. Reserve sauce base for final preparation.

Final steps: In a medium sauté pan, heat 2 Tbsp oil over medium heat. Add the 2 ounces of bacon and render gently. After a couple minutes add your remaining 2 Tbsp of onions and 1 Tbsp of garlic. After another minute add your shrimp. Cook for 2 minutes on the first side, then flip. Once your shrimp have cooked for 2 minutes on the second side, add your sauce base, and bring to a simmer. Add remaining 2oz of butter, the juice of half of a lemon and a small fistful of chopped parsley. Check for seasoning, depending on your preference you may want to add a touch of salt or some crystal hot sauce. Your shrimp and sauce are ready to serve

Time to serve: Divide your grits into 4 separate bowls then top each with 4 shrimp and an appropriate amount of sauce. Garnish with chopped parsley and enjoy with your favorite beverage such as our favorite Blood Orange Mimosa. *YIELD: 4 generous portions*

Chef Dan Grill

Executive Chef, Screen Door

Dan Grill, originally from the Chicago area, had the good fortune while growing up to have made frequent family trips across the South. He has risen through the ranks of our kitchen over the last ten years due to his skill, knowledge, and tenacity. Dan began as a line cook and worked his way up through every station before taking a 3 year stint to work with Chef Kevin Gibson (Davenport) at Pastaworks to fine-tune his skills around local produce and the art of charcuterie. He returned to become Executive Chef at Screen Door and is now ultimately responsible for all their food products, whether they come from the restaurant or production kitchen, for both restaurants and catering department. He will also be responsible for all future food products at Screen Door's new restaurant coming this Spring at NW 12th & Couch.



Screen Door

Currently open for takeout and delivery (via Caviar)!

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Learn more at www.screendoorrestaurant.com