

CREAMY GRITS WITH MAINE LOBSTER, ROASTED TOMATOES, AND WILD MUSHROOM STEW

Yield: 8 portions

Ingredients	Amounts
<i>For the stew</i>	
Bacon, cut batonnet	4 oz.
Olive oil	1 oz.
Oyster mushrooms, cleaned and halved	1 lb.
Chanterelle mushrooms, cleaned and cut in wedges	1 lb.
Shallots, finely diced	4 Tbsp.
Garlic, minced	1 Tbsp.
Thyme, chopped	1 Tbsp.
Bay leaf	1 ea.
White wine	2 cups
Lobster stock	6 cups
Cornstarch slurry (1 tablespoon water mixed with 1 tablespoon starch)	1-2 tsp.
Maine Lobster, meat	2 lb.
Oven dried tomatoes, quartered	16 ea.
Parsley, chopped	2 Tbsp.
Salt and pepper	to taste
<i>For the grits</i>	
Butter	2 Tbsp.
Garlic cloves, minced	2 ea.
Green onions, chopped	4 ea.
Thyme, chopped	2 tsp.
Grits	1½ cups
Chicken stock	6 cups
Heavy cream	½ cup
Salt, pepper, and hot sauce	to taste
Lemon wedges	as needed

Method

1. Heat the bacon in a large saucepot. Cook until the fat is rendered and the bacon is crisp. Remove the bacon, leaving the rendered fat in the pan. Add the oil and the mushrooms and turn up the heat. Sauté until the mushrooms are golden brown. Add the shallots, garlic, thyme, and bay leaf. Cook over medium heat for about 1 minute. Deglaze with white wine and reduce by three-quarters. Add the stock and bring to a simmer. Let reduce until slightly thickened to light sauce consistency (if sauce is too thin, add the cornstarch slurry and stir until thickened). Add the lobster meat, tomatoes, and parsley. Bring to a simmer and adjust the seasoning.

2. To make the grits, melt butter in heavy large saucepan over medium heat. Add garlic, green onions, and chopped thyme. Sauté until onions wilt, about 2 minutes. Add grits and stir 1 minute. Whisk in the chicken stock and simmer until liquid is absorbed and grits are thick and tender, stirring occasionally, about 8 minutes. Whisk in the cream, salt, hot pepper sauce, and black pepper. Cook until the consistency is thick but moist. Hold warm.
3. To serve, place the grits in the center of the soup plate. Make an indentation in the center. Pour the stew in the center and garnish with a claw and a sprinkle of fresh parsley. Serve with lemon on the side.