



Foodservice East Recipe Card

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RECIPE: Clam & Grits

CREATED BY: William E. Long, senior in Johnson & Wales College of Culinary Art – First Prize Winner in Sea Watch International's Creative Clam Challenge

Ingredients:

1 Cup Whole Milk
2 Cups of Sea Watch Clam Juice
1 Cup of Half and Half
4 oz of Butter
12 oz of Stone Ground Grits
1 Cup of Corn Kernels – Salt and Pepper to Taste
2 Cups of Sea Watch IQF Chopped Sea Clams
8 oz Bacon, ¼" diced
6 oz Scallions, sliced on a bias

Method of Preparation:

1. Place milk, clam juice, half and half and butter into stock pot and bring to a simmer.
2. Whisk in grits.
3. Let grits simmer for 1 ½ to 2 hours, stirring every 10 to 15 minutes.
4. Fold in corn kernels and chopped clams
5. Render bacon until crispy, add red peppers and cook until soften.
6. Fold in bacon and peppers to grits.
7. Place 12 oz of grits in large dinner bowl and garnish with scallions.