

PEARLS

Elk Rapids

SHRIMP AND GRITS

(Serves 4)

Andouille Butter

INGREDIENTS:

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|--|--------------------------------|
| ½ Cup Andouille Sausage, cooked, diced small | 2 Tbsp. Lemon Juice |
| ¼ Cup Green Onion, minced | 4 Tsp. Worcestershire Sauce |
| 2 Tbsp. Chives, minced | 2 Tsp. Cayenne Pepper |
| 2 Tbsp. Parsley Flakes | 1 ½ Tsp. Salt |
| 1 Tbsp. Dried Thyme leaves | ½ Tsp. Louisiana Hot Sauce |
| 2 Tbsp. Garlic, fresh minced | 1 Cup Butter, room temperature |

COOKING DIRECTIONS:

Combine all ingredients (except butter) in medium mixing bowl. Fold in butter until well mixed. Set aside.

Jumbo Shrimp

INGREDIENTS:

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|---|---------------------|
| 8 Oz. Cheddar Grits | 2 Oz. White Wine |
| 8-10 Gulf Shrimp, jumbo (peeled and deveined) | 2 Oz. Shrimp Stock |
| 4 Oz. Andouille Butter | 2 Oz. Butter, whole |
| 8 Oz. Tomatoes, charred & diced | |

COOKING DIRECTIONS:

1. Melt andouille butter in sauté pan.
2. Add shrimp and cook until they just turn pink.
3. Add charred tomatoes, white wine, and shrimp stock. Continue cooking 3-5 minutes.
4. Remove from heat, add whole butter and mix until melted.

TO SERVE:

Ladle shrimp and tomato mixture over hot cheddar grits and serve immediately.

Cheddar Grits

INGREDIENTS:

- 2 Tbsp. Butter, unsalted
- 2 Tbsp. Fresh Shallot, minced
- 1 ½ Tsp. Fresh Garlic, minced
- ½ Tsp. Thyme
- 3 Cups Milk
- 2 Cups Water
- 1 Cup Dried Grits
- 1 Cup Sharp Cheddar Cheese
- Pinch Salt and Pepper

COOKING DIRECTIONS:

1. Melt butter in two quart saucepan over medium heat.
2. Add shallot, garlic, and thyme, stirring occasionally until garlic and shallot are translucent.
3. Add milk, water, salt, and pepper. Bring to boil.
4. Immediately whisk in grits and turn to low heat (caution, if heat is too high, hot grits will splatter).
5. Let grits simmer for 8-10 minutes, whisking occasionally to avoid clumping.
6. Once desired thickness is achieved, stir in cheddar cheese and serve.



CHEF BEN CROSS

Chef Cross was born and raised in Charlevoix, where he started washing dishes and peeling and de-veining shrimp at Whitneys Oyster Bar at 14 years old. From there, he moved to Guiseppies Italian Restaurant where he learned to make artisan pizzas. Looking for something different,

he next completed a two year apprenticeship in residential construction with Shindorf builders.

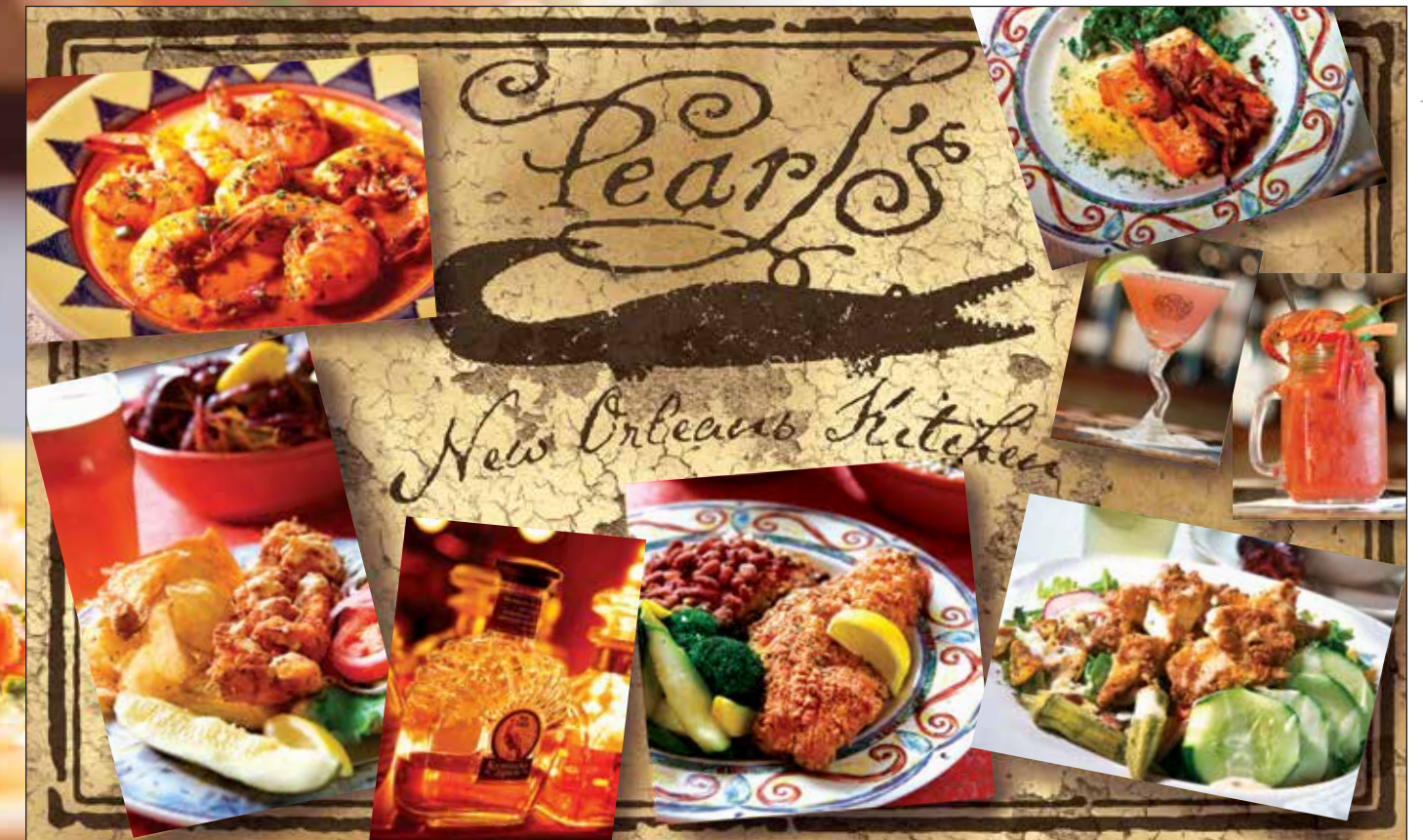
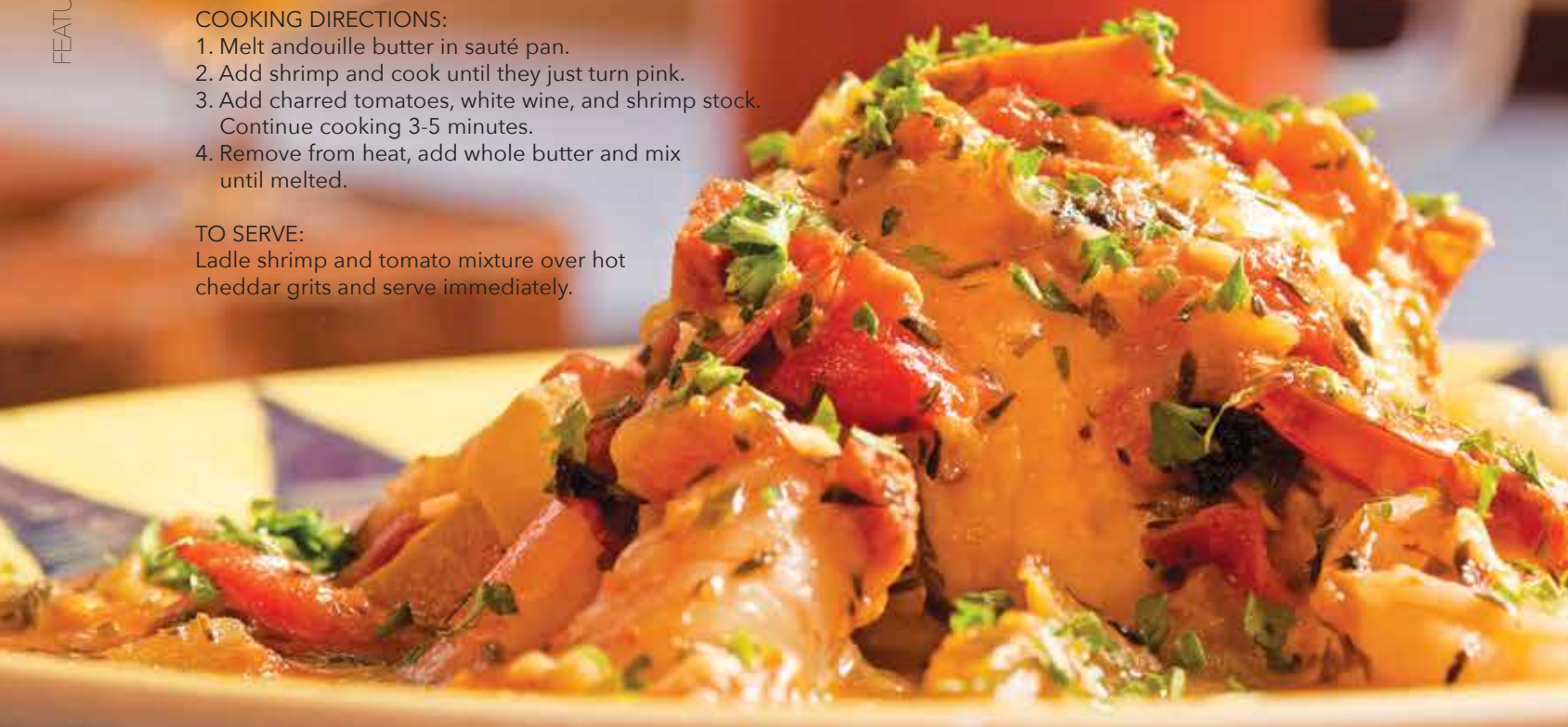
After high school, he left home to pursue a life in the Colorado mountains. He found work in the kitchen of Harwigs / LaPogee (a French restaurant) in downtown Steamboat Springs, eventually working his way up to Sous Chef. He moved to the Catamount Ranch and Club where he worked as Sous Chef, ultimately advancing to Head Chef.

After ten years in Colorado he decided to return to his roots in Michigan finding work at Pearls in Elk Rapids, where he has been for four years.

In his spare time he enjoys spending time with his 4 month old daughter Claire, and working on his 1972 Chevy C10 that is being restored from the ground up.

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