

Shrimp, Sausage, and Pancetta

This recipe was recommended to us by George Castano who got it from Crook's Corner Restaurant in Chapel Hill, NC. I use baby bella or cremini mushrooms that are quartered instead of sliced white mushrooms and I add some dark mushroom soy sauce to darken the color. Serve with Cheese Grits (see recipe)



Ingredients: Shrimp

- 1 lb. medium-size shrimp
- 2/3 lb. (2 links) mild Italian sausage
- 2 pancetta slices, 1/4 lb. (optional: 6 bacon slices)
- 8 oz. baby-bella mushrooms
- 3 green onions (1/4 cup greens for garnish, reserve, 1/4 cup greens with shrimp)
- 1 Tbsp. olive oil
- 2 large garlic cloves
- 1/3 tsp. chicken broth concentrate
- 1/3 cup hot tap water
- 2 lemons (3 Tbsp. juice, wedges)
- 1 Tsp. hot sauce
- 1 Tbsp. dark mushroom soy

Equipment

- Large skillet

Shrimp, Sausage, and Pancetta and Grits:

| <input checked="" type="checkbox"/> | Description | Time (min) |
|-------------------------------------|--|------------|
| | Place serving bowls in a warm oven | 1 |
| | Cut 1 lemon in half. Squeeze 3 Tbsp. juice and reserve | 2 |
| | Cut 1 lemon into wedges to serve with shrimp. | 1 |
| | Combine 1/3 cup hot tap water with 1/3 tsp. chicken broth concentrate | 1 |
| | Clean and quarter 8 oz. of mushrooms | 5 |
| | Peel and mince 2 cloves garlic | 2 |
| | Dice green onions. Separate green tops for garnish. | 2 |
| | Peel, devein shrimp | 5 |
| | Sauté 2 links of Italian sausage until internal temp of 160 degrees or done when cut | 5 |
| | Remove Italian sausage from pan and cut into slices. | 1 |
| | In the skillet, fry 2 slices of pancetta until crisp. | 5 |
| | Remove pancetta and cut into 1/4" pieces. Reserve pan. | 2 |
| | In the skillet, sauté mushrooms until tender | 8 |
| | To the mushrooms, add 1/4 cup onions and sauté. Remove mushrooms and onions to a separate bowl. | 2 |
| | In the skillet, sauté minced garlic in 1 Tbsp. olive oil | 1 |
| | Add shrimp, sauté 2 minutes on one side and then 1 minute on the other side | 6 |
| | Add sausage, mushrooms, chicken broth, 3 Tbsp. lemon juice, 1 tsp. hot sauce and 1 Tbsp. mushroom soy sauce and heat | 2 |
| | Garnish with 1/4 cup green onions and pancetta | 1 |
| | Cover and set aside. Make the grits. | 2 |
| | Total | 54 |