

Savannah Cooks with Chef Joe Randall

as featured in Southern Living Magazine - April 2002

SEA ISLAND SMOTHERED SHRIMP ON CREAMY STONE-GROUND GRITS

Creamy Grits

3 1/2	cups	water	
1	cup	stone-ground yellow grits	
1/2	teaspoon	salt	
1/4	teaspoon	white pepper	
1	tablespoon	butter	
1/2	cup	heavy cream	

Smothered Shrimp

4	slices	slab bacon	diced
1	cup	all-purpose flour	
1	medium	Vidalia onion	diced
4	cloves	garlic minced	
1	tablespoon	paprika	
2	pounds	shrimp (medium)	peeled & deveined
3	cups	shrimp stock	
3	tablespoons	fresh chives	chopped
1/2	cup	scallions	thin sliced
1/2	teaspoon	cayenne pepper	
		salt and pepper	to taste

In a large sauce pan bring water to a boil. add salt and pepper, stir in the grits gradually. Simmer for 20 to 25 minutes or until all the water has been absorbed, stirring frequently. Remove from heat and stir in the butter and then the heavy cream, cover and set aside.

Rinse the shrimp and pat dry. Dredge shrimp in flour, shaking off excess. In a large skillet fry the diced slab bacon until brown. Add the Vidalia onions and sauté 2 minutes. Add garlic and paprika, stir and add the shrimp. Cook 3 minutes or until shrimp turn pink. Add the shrimp stock and chives. Stir and reduce the heat and simmer 10 minutes. Add scallions and spoon the grits into center of a warm soup plate then spoon the smothered shrimp over the grits. Serve immediately. Makes 8 Servings - Copyright 2001-2008

Custom Classes:

Chef Joe Randall's Cooking School can put together a special cooking event for you and your group. We can tailor a cooking class for:

- Spouse's entertainment while your convention is in Savannah
- A party for a job well done
- Birthday and anniversary parties
- Youth group workshops
- Product promotions and introductions
- Team building workshops

Classes:

Wednesday-Saturday
10:00 a.m. -9:30 p.m.

Classes are limited so be sure to register early.

Directions:

From downtown take Whitaker Street south to Victory Drive. Turn left on Victory Drive. Go 3 miles east to Waters Avenue. Turn right and go 2 miles south to 5409 Waters Avenue.

(Corner of 69th & Waters Avenue)



Chef Joe Randall's Cooking School



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"Put a little south in your mouth."



Join the man behind the kitchen door in the comfortable atmosphere of our Georgia home-style kitchen to learn the secrets of authentic Low Country cooking. The Hostess City shares her bounty, and you'll want to leave with a little south in your mouth. In just three hours you'll learn how to recreate the magic of Savannah in your own kitchen.

Chef Joe Randall has been seen on HGTV, The Food Channel—"The Best of Ethnic Eateries" and "The Best of Prix Fixe", Turner South "3-Day Weekend in Savannah", and many national and local television shows. He founded the Chef Joe Randall's Cooking School in 2000. The magic of Savannah and the city's love for good southern cooking lured Chef Randall to Georgia. He demonstrates basic southern cooking techniques and shares his favorite cooking tips. The classes are taught for everyone's enjoyment.

Just a whiff of the rich, spicy aroma drifting from a steaming pot of Savannah Red Rice or Sea Island Smothered Shrimp, with stone-ground grits, and you won't be able to wait until it's ready.

Chef Randall's Low Country cuisine can be delivered to your office or to the cozy surroundings of your home. Let him prepare your next adventure in dining.

Dishes pictured left to right:

- Stuffed Breast of Chicken with Crabmeat & Artichokes over Saffron Rice with Okra & Lima Beans
- Southern Fried Catfish & Hushpuppies, Savannah Red Rice, Smothered Okra & Tomatoes
- Individual Beef Wellington, Duchess Potatoes & Assorted Baby Vegetables
- Black Walnut Pound Cake with Vanilla Ice Cream
- Creole Gumbo
- Candied Yams

Chef Joe Randall's Cooking School



Chef Joe Randall's Cooking School is a facility where he can use the food of the South, the Low Country, and Georgia's Atlantic Coast as a vehicle to dispel the myths and misconceptions many visitors and locals alike hold about Savannah. In short, he wanted to be able to bring the great treasures

of this coastal region as close to people's homes as their own kitchens. With a style all his own, Chef Randall preaches the gospel of authentic southern cuisine to all comers.

The success of the school is a credit to his great love of southern cuisine and the city of Savannah. Chef Randall shares his heritage and southern culture with visitors from all over the world.

It is his undying devotion to his heritage and the cuisine of the South, and his love of sharing it with others that has made Chef Joe Randall so successful and truly joyful. After forty-three years, he is still cooking and eating traditional and contemporary southern food, and sharing it with whoever will stop long enough to listen and taste.

Featured in:

- ACF National Cookbook 2004
- Black Enterprise 2003
- Ebony 2001
- New York Times 2004
- Savannah Magazine 2001/2002
- Southern Living 2002/2005
- The Georgia Magazine 2005
- Plate Magazine 2005