

# COOKING (IN QUARANTINE)

## WITH VISIT SAVANNAH



We are all doing our part to help flatten the COVID-19 curve and get our industry back to work by staying and working from home. But now that “Top Chef” is part of your job title and not just a binge-worthy TV show, I wanted to share some of Visit Savannah’s favorite recipes that will bring a taste of Savannah to you and have your taste buds dreaming of an evening in Savannah.

### Pimento Cheese Straws from the Olde Pink House

(Makes about 40 straws)

#### INGREDIENTS:

- 8 ounces Tillamook sharp cheddar cheese, shredded
- 1 cup flour
- 1/2 teaspoon kosher salt, plus more to taste
- 1 1/2 tablespoons cold unsalted butter
- 3 tablespoons diced pimentos

#### DIRECTIONS:

1. Preheat oven to 300 degrees.
2. In a food processor, pulse together cheese, flour, and salt until a cornmeal consistency is reached. Add butter and pulse until well blended. Add pimentos and puree until a dough ball forms. Wrap and refrigerate until completely chilled.
3. Lightly flour and roll out dough on a floured surface to about 1/8 inch thick. Cut into strips that are 1/4-inch wide and 10 to 12 inches long.
4. Place strips on a parchment-lined sheet pan and bake for 10 to 12 minutes.
5. Remove from the oven, cool slightly on a rack, and season with salt.



## Southern-Style Shrimp and Grits from Azalea Inn

Serves 8 (5 or 6 each, depending on size of shrimp)

### INGREDIENTS (GRITS):

- 6 cups water
- 6 teaspoons chicken stock
- 1 ½ cup Gayla's Grits
- 4 oz. cream cheese
- 1 cup chopped green onion
- half and half (if needed to thin)

### INGREDIENTS (CORN SALSA, MAKE AHEAD):

- 2 large tomatoes, seeded, diced
- 1 cup corn, sautéed in 1 T olive oil (salt/pepper to taste)
- 1 red onion, chopped
- 2 T cilantro
- 2 T red wine vinegar

### DIRECTIONS:

1. Take corn salsa out and allow to come to room temperature.
2. Take shrimp out of fridge, rinse and pat dry. Place in large bowl and sprinkle with Cajun seasoning. Stir and set aside.
3. Bring water and chicken stock to a boil. Whisk in grits for one minute on high heat. Cover and turn grits as low as they can go. Leave alone for four minutes. Open and whisk briskly, lifting stuck grits on bottom of pan. Cover and repeat this process until grits are creamy (about 20 minutes). Add cream cheese and green onions. Keep grits on low on stovetop, covered until ready to serve (stirring every two or three minutes).
4. Meanwhile, in a large sauté pan, melt butter on low heat. When ready to serve, bring pan to medium high heat. Cook shrimp on one side (1-2 minute), flip and add lime juice to pan. Turn off heat and allow to finish cooking while you plate the grits.
5. Top grits with 5-6 shrimp and garnish with corn salsa.
6. Serve immediately.

### INGREDIENTS (SHRIMP):

- 2 lb (40 or 48 pieces) uncooked medium shrimp, peeled, tails on
- 2 T Emeril's Essence
- 6 T salted butter for sautéing shrimp
- 1 cup lime juice



## Wildflower Honey Peach Cobbler from Savannah Bee Co.

### INGREDIENTS:

- 8 fresh peaches – peeled, pitted and sliced into wedges
- 12 oz Wildflower Honey
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 teaspoon fresh lemon juice
- 2 teaspoons cornstarch
- 1 cup all-purpose flour
- 3 oz Wildflower Honey
- 1/4 cup brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 6 tablespoons chilled, unsalted butter, cut into small cubes
- 1/4 cup boiling water

Mix together:

- 3 tablespoons cane sugar
- 1 teaspoon cinnamon



### DIRECTIONS:

1. Preheat oven to 425 degrees.
2. Combine sliced peaches, 12 oz honey, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly, and pour into a 2-quart baking dish. Bake for 10 minutes.
3. Meanwhile, mix together flour, 3 oz honey, 1/4 cup brown sugar, baking powder, and salt. Blend in butter with your fingertips until mixture resembles coarse meal. Stir in water until just combined.
4. Remove peaches from oven, and drop spoonfuls of topping over them. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes.

## Ghost Coast Old Fashioned

### INGREDIENTS:

- 2 oz Ghost Coast Distillery Bourbon
- 1/2 teaspoon sugar
- 3 dashes Angostura bitters
- Orange peel

### DIRECTIONS:

1. Place all ingredients in a glass.
2. Fill the glass with large ice cubes and gently stir to combine the flavors (but don't chip the ice!).
3. Express the oil of an orange peel over the glass, then drop in for garnish.



**If you make any or all of these, be sure to post them to social  
and tag us with #VisitSavannah!**

**Hope to see you soon!**



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