



VOODOO OVERKRILL

CICLOPS CYDERI & BREWERY

197 East Saint John Street
Spartanburg, SC 29306



CREATED BY

Holden McGinnis

INGREDIENTS

5 lb	JTM Beer Cheese Base
12 oz	Ciclops One Eye Pterodactyl
12 oz	Heavy Whipping Cream
1/4 cup	Spicy Brown Mustard
3/4 tsp	New Mexico Green Pepper Powder
1 1/2 tsp	Espresso Steak Rub
1 1/2 tsp	Garlic Powder
1/4 tsp	Scorpion Pepper Sea Salt
1/4 tsp	Cardamom
3/4 tsp	Paprika
3/4 tsp	Cajin seasoning
1/2 tsp	Pink Peppercorn, ground
3/4 tsp	Maple Bourbon Jalapeño Seasoning

DESCRIPTION

Sweet and Savory take on your classic shrimp and grits with a cajun twist plus beer cheese

INSTRUCTIONS

1. In a heated pan melt 1/8 cup Ciclops Shrimp Butter.
2. Once melted add 10 deveined and detailed jumbo shrimp make sure each shrimp is fully cooking on one side.
3. Flip shrimp after a warm white color has formed half way up shrimp and repeat.
4. Once the shrimp is full cooked add 10 oz of the Ciclops Cheese Grits to the plate.
5. Pour the shrimp and butter over the top of the grits.
6. Add 2 oz of the Ciclops bacon Jam to the center of plate.
7. Top with 1 oz of the Fried Pepper Medley.
8. Drizzle Beer Cheese over the top of the plate for extra cheese.
9. Serve with grill pita on the side.
10. Garnish with fresh chives and a dash of Cajun over the top.

J.T.M. Food Group

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