

# Recipe: Shrimp & Grits

Serves: 4 servings

Prep Time: 25 min.

Cook Time: 15 min.

## Ingredients:

1 ½ cup Grits	1 bell pepper, chopped
2 cloves Garlic, minced	Green onions, chopped
4 cups Milk	1 lb peeled & deveined shrimp
2 cups water or broth	2/3 cup Cream
Dash of salt	2/3-1 cup Chicken or Vegetable Broth
Gouda Cheese	Cajun seasoning, to taste
Drizzle of Olive Oil.	Parmesan cheese
1 lb Sausage	

## Directions:

1. Prepare Grits, substitute milk and water for the water, on grits' package. Add minced garlic to the milk.
2. Once the grits have finished, add Gouda Cheese at the end and cover to melt cheese into the grits.
3. In a clean hot skillet, drizzle your oil then add your sausage, cook until sausage is cooked through.
4. Remove sausage, add pepper and onion to pan and cook till onions are clear.
5. Remove peppers and onions, you can add to sausage waiting.

Directions Continue



***Directions:***

6. Add Shrimp, add Cajun seasoning to taste to shrimp as they cook. Try to only turn them once. They will turn pink when they have cooked. About 3-4 minutes.
7. Deglaze skillet with broth
8. Add sausage and vegetables to shrimp.
9. Add cream to skillet and stir till hot.
10. Plate with grits first, then Shrimp mixture. Top with parmesan cheese. Serve immediately.

***Notes:***

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