

Shrimp & Cheesy Grits



This recipe may look complicated but it's basically just 3 simple steps

Serves 6

1 1/2 pounds raw shrimp, peeled, deveined	black pepper	1c Cheddar cheese, grated	2t Worcestershire sauce
2T Debbie's SW Seasoning, or your favorite Cajun seasoning	2c chicken broth	2T butter	1t Tabasco ~ more or less to taste
1T paprika	2T butter	2 garlic cloves, minced	4 bacon slices, cooked crispy
1t garlic powder	1c Quaker quick cooking grits	3T flour	1c chicken broth
	1T tomato paste	1c chicken broth	
	3/4c cream	1/2c cream	

In a large bowl, combine Cajun seasoning, paprika, garlic powder and salt and pepper, to taste. Add shrimp to spice mixture and mix to coat well. set the shrimp aside.

In a medium saucepan, bring chicken broth and butter to boil. Slowly add the grits, whisking often with wire whisk for 5 minutes. Add tomato paste, cream and cheese. Keep whisking for another 2~3 minutes until the grits become creamy.

In large sauté pan, melt 2T butter. Add minced garlic and stir for 30 seconds. Add spice~coated shrimp cooking only until just done ~ about 2 minutes. Remove shrimp from the sauté pan and set aside in a bowl.

Using drippings from the shrimp in the sauté pan, add flour and stir with a wooden spatula to make a roux. Cook for 10~15 minutes until roux reaches a medium color, then slowly add the chicken stock and heavy whipping cream. Whisk together and cook for 2 minutes, then whisk in Worcestershire sauce and hot sauce. Set aside.

To serve, and this is the best part- place a few heaping spoonfuls of steaming cheese grits onto a plate, top with several sizzling shrimp. Drizzle that wonderful roux sauce over top of the shrimp, and sprinkle with cooked, crumbled bacon.

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