

Lindley Mills Shrimp and Grits



Ingredients-Grits

2 cups chicken broth

1 cup milk

½ cup Lindley Mills Stoneground, Old Fashioned Yellow Corn Grits

¼ tsp salt

1 cup shredded cheddar cheese

Ingredients-Sautéed Shrimp

1 cup diced bacon

1 pound medium shrimp, peeled and deveined

¾ cup chopped green pepper

¾ cup chopped red pepper

½ cup chopped onion

2 tsp (or to taste) hot pepper sauce

Sliced green onions, bacon, and extra cheddar cheese for garnish

Directions

To prepare grits, bring chicken broth and milk to a boil in a large saucepan. Stir in Lindley Mills Stoneground, Old Fashioned Yellow Corn Grits and salt and return to a boil. Continue to stir grits as needed until they are thick, about 25 minutes. Once grits are cooked, stir in cheddar cheese and keep warm.

To prepare shrimp, cook bacon in a skillet or the microwave until crisp. Reserve 2 tablespoons of bacon fat to cook the shrimp in. In a skillet or saucepan add your bacon fat, shrimp, red and green peppers, and onion. Cook until vegetables are tender and shrimp are pink. Add hot pepper sauce if desired.

Serve shrimp mixture over warm cheese grits garnished with green onions, cheddar cheese, and bacon. Makes 4-6 servings.