

CAJUN SHRIMP AND CHEESY GRITS RECIPE

Ingredients

- 1 pound Italian sweet sausage, cooked and sliced
- 1/2-3/4 pound frozen deveined and shelled shrimp (Can use fresh)
- 4 cups chicken broth*
- 1/2 cup yellow corn grits (We tested with Bob's Mill Organic Corn Grits)
- 1/2 teaspoon (tsp.) Cherchies Garlic Seasoning
- Pepper to taste
- 4 ounces cream cheese, room temperature
- 2 cups shredded sharp cheddar cheese
- 4 Tablespoons (Tbsp) Olive oil, removing 1 Tablespoon (Tbsp) for coating
- 4 teaspoons (tsp.) Cherchies Cajun Seasoning (add more if want spicier)
- 1/2 teaspoon (tsp.) smoked paprika
- 1 cup water
- 1 Tablespoon (Tbsp.) Corn starch
- 2 green onion stalks, chopped
- 2 slices bacon, cooked and chopped (optional)



*Note- some recipes I have researched call for substituting milk for the broth. I have not tried milk, but this recipe is flexible to use whatever liquid you like.

Preparation

1. Preheat the oven to 350 degrees. Once the oven is preheated, place the sausage in a shallow baking pan and cook sausage until it reaches a temperature of 160 degrees. Remove from the oven, allow to cool, and slice the sausage into 1/2 inch pieces. Set aside.
2. In a medium to large saucepan bring the chicken broth to a boil, add grits slowly and reduce the heat to low. Cover and let the grits simmer for 7 minutes, stirring occasionally to prevent them from sticking and burning.
3. When the grits have absorbed the liquid, add the cream cheese, shredded cheese and Cherchies® Garlic Seasoning and pepper to taste. Stir the mixture well, cover and remove from heat.

4. Place the shrimp and sliced sausage in a large mixing bowl, add 1 Tablespoon (Tbsp) Olive oil, Cherchies Cajun Seasoning, smoked paprika and toss until shrimp is coated.
5. In a small bowl, combine the water and corn starch and mix until smooth (This is called a slurry).
6. Heat the remaining 3 Tablespoons (Tbsp) of olive oil in a large pan over medium high heat. Add the shrimp and sausage, stirring occasionally, until shrimp is pink and tender (about five minutes total). Add the cornstarch/water mixture (aka slurry) to the pan in the last minutes of cooking to allow the slurry to thicken. (**I did not use enough cornstarch when I first photographed the shrimp mixture, so I had to sprinkle more in. DO NOT add the cornstarch directly to the mixture, as it will clump and you will get white lumps in your dish. Take the extra time to make the slurry separately to make the dish correctly).
7. To assemble the shrimp and grits add a heaping serving of grits to bowls or plates, top with shrimp and sausage mixture, chopped green onions, and chopped bacon (optional).
8. **When I first made this recipe, I chopped up chives from my garden instead of the green onions.
9. Enjoy!