



# Cheesy Jambalaya Shrimp & Grits

YIELD: 4 Servings

## INGREDIENTS

### CHEESY GRITS:

- 2 cups low-sodium chicken stock, plus more if needed
- 2 cups cream, plus more if needed
- 4 tablespoons unsalted butter
- 3/4 cup instant grits or polenta
- 4 ounces of shredded Salsa Jack Cheese or your favorite
- 1/4 cup of sugar
- Kosher salt and freshly cracked black pepper to taste about 2 teaspoons of both

### SAUSAGE, SHRIMP AND PEPPERS:

- 3 tablespoons avocado oil
- 1/2 pound Andouille sausage, cut into 1/4-inch-thick rounds
- 1/4 cup, smoked Canadian bacon
- 4 medium , garlic clove minced
- 1/2 orange bell pepper, cut in small diced
- 1/2 small Red Bell Pepper, cut in small dice
- 1/2 small red sweet onion, cut in small dice
- 1/2 pound uncooked large shrimp, 31/40c. peeled, deveined and cut into thirds
- 1 tablespoon of Cajun Seasoning

- 1/2 cup low-sodium chicken stock
- 2 tablespoon of salted butter
- Hot Sauce 3 to 4 dashes optional
- Chopped fresh green onions, for garnish

## **DIRECTIONS**

1. For the grits: Bring the chicken broth, the cream and butter to a simmer in a heavy saucepan. Gradually whisk in the grits. Reduce the heat and simmer until the grits have thickened, 15 to 20 minutes, stirring occasionally to avoid lumps. Once the grits are thick and creamy, stir in the cheese and adjust the consistency with stock and/or cream and season with salt and pepper.
2. For the sausage, shrimp and peppers: Heat the avocado oil in a large skillet. Add the sausage, garlic and brown. About 2 minutes on medium high. Then transfer to a plate with a slotted spoon, leaving all of the fat in the skillet.
3. Add the shrimp and sauté until they begin to turn pink, 1 to 2 minutes. Add the reserved sausage, bell pepper and onions to the skillet, sprinkle with Cajun seasoning and sauté until tender, 5 minutes. Add the chicken stock to the skillet and let reduce until the liquid is almost gone. Stir in the butter at the end. Mix well and garnish with sliced green onions.
4. Divide the grits in the center of 4 large plates in a neat manor. Carefully spoon full the sausage mix over the grits and top with green onions. You can top with more cheese if you like.

**Recipe Created by:** *Chef Ace Champion Exclusively for Shullsburg Creamery*