

SHRIMP & GRITS

Try this blend on salmon, broccoli, & fries!

TIGER
XLIFE
— GOURMET —



SHRIMP & GRITS

20
minutes

PREP
TIME

30
minutes

COOK
TIME

4

TOTAL
SERVINGS

INGREDIENTS

1T + 2 tsp Shrimp & Grits seasoning

- 1 lb 16/20 shrimp, deveined
- 6 strips bacon
- 1 onion, diced
- 1 cup bell peppers, diced
- 2 garlic cloves, minced
- 2T all-purpose flour
- 2 cups shrimp stock
- 1 lemon
- ¼ cup chives, chopped
- 1 cup quick grits
- 2T butter
- 1 cup cheddar cheese

Suggested Sides: breakfast potatoes, buttermilk biscuits, fried okra, lemon garlic green beans

INSTRUCTIONS

Clean and devein shrimp. Season shrimp with 1T Shrimp & Grits seasoning.

Heat skillet to medium-high heat. Fry bacon until crispy then remove bacon from skillet and drain on a paper towel-lined plate before chopping into small pieces.

Add seasoned shrimp to the skillet with bacon fat. Cook shrimp for 2-3 minutes on each side.

Remove shrimp from the skillet and add in a drizzle of olive oil. Add onions, bell peppers, and garlic. Saute for 6 minutes.

Cook quick grits to package instructions, then remove from heat. Add 2T butter, 1 cup cheddar cheese, and 2 tsp Shrimp & Grits seasoning. Stir to combine and cover.

Dust sautéed veggies with flour and stir to coat. Whisk in shrimp stock while scraping up any brown bits from the skillet. Let gravy simmer on low for 5 minutes or until it thickens. Season gravy with Shrimp & Grits seasoning to taste.

Add cheese grits to the serving bowl. Top grits with gravy. Add cooked shrimp. Garnish with a squeeze of lemon, crispy bacon, and chopped chives.

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