

## RECIPE

# Easy Shrimp and Grits



Prep Time **5 minutes**

Cook Time **20 minutes**

## Ingredients

Shrimp:

- Peeled Jumbo Shrimp (1.5 lb)
- Smoked Beef Sausage (2 links)
- Minced Garlic (1.5 tbsp)
- Butter (2 tbsp)
- Flour (2 tbsp)
- Chicken Stock (2 cups)
- Tomato Paste (2 tbsp)
- Lemon Juice
- Tobasco, Salt & Pepper

Grits:

- Grits (1 cup)
- Water (2 cups)

- Milk (2 ¼ cups)
- Butter (3 tbsp)
- Coconut Milk (8oz)
- Roux or thickener

Cooking tools:

- Medium frying pan
- Medium Saucepan

## Preparation

1. **Cooking the Grits:** Melt 3 tbsp butter in saucepan on medium heat. Pour in grits and stir until grits become fragrant. Pour in milk and water and bring to a boil. Turn down heat and simmer for 20 min, stirring every 10 min.
2. **Cooking the Shrimp:** sauté chopped smoked sausage in frying pan over medium heat. Once the grease starts to come out, add shrimp, add garlic. Cook until shrimp turns pink and set aside.
3. **Cooking the sauce:** Melt the butter, pour in flour and stir until smooth. Add chicken stock, tomato sauce and stir until thick. Add thickener or roux as needed to get desired thickness. Cook until it begins to boil and add flour or roux until creamy. Add in cooked shrimp and stir together.
4. **Finishing up:** Pour shrimp sauce over grits and serve!

## Tips

Don't let the grits sit for too long, the bottom will burn if you aren't careful!

Adjust the recipe and make something new and tell us about it!

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