



Deluxe Shrimp, Sausage and Grits

total time: 30 min | servings: 5 | \$3.68 per serving*

INGREDIENTS

- 4 slices Bar-S Smoked Bacon
- 3 cups chicken broth
- 1 cup uncooked quick-cooking grits
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 cups (8 oz.) shredded cheddar cheese
- 1 package (13 oz.) Bar-S Smoked Sausage Loop, cut in ½ inch slices
- 1 package (14 oz.) frozen three-pepper mix
- 2 medium celery stalks, chopped
- 1 can (14.5 oz.) diced tomatoes, undrained
- 1 tablespoon dried minced onion
- 1 teaspoon Creole seasoning or seasoned salt
- 6 oz. frozen (thawed) small or medium peeled and deveined shrimp (about 1 ½ cups)

GET COOKING

1. In a 12-inch skillet, cook bacon until crisp. Remove bacon from skillet and set aside. Remove 2 tablespoons of bacon drippings and set aside for grits.
2. In a 3-quart saucepan, heat broth to boiling over medium-high heat, stir in grits, salt and pepper. Stirring occasionally, cook 5-7 minutes or until thickened. Remove from heat. Stir in reserved bacon drippings and cheese. Cover and keep warm.
3. Meanwhile, in the skillet with the remaining bacon drippings, cook sausage, pepper mix and celery 5-8 minutes until celery is tender. Stir in tomatoes, onion and Creole seasoning. Heat to a boiling. Stir in shrimp, heat thoroughly.
4. Spoon grits onto individual plates or into shallow bowls, top with sausage mixture. Crumble the remaining bacon over each serving.

Makes 5 servings