

# Spicy Grits with Farm Raised Shrimp and Egg Topping©

Serves 8

## Grits–Ingredients:

- 1 cup Aunt Jemima™ Quick Grits (5 minute grits, **not instant**)
- 4 1/4 cup **cold** water
- 2 Tbsp. chicken granules
- 1 tsp. salt
- 6–8 oz. pepper jack cheese, cubed

## Method:

In a microwave steamer, stir together all ingredients except the cheese. Close lid, leave vent open and microwave 6 minutes. Take out of microwave, stir well, close lid and vent and microwave another 6 minutes. Stir in cheese, close lid and vent and let sit another 6 minutes or longer on the counter. Or, cook on top of the stove.

## Topping–Ingredients:

- 2 oz. butter
- 2 Tbsp. chili oil
- 1 large onion, sliced
- 1 red bell pepper, sliced
- 2–3 tsp. garlic, minced
- 2 lb. raw tiger shrimp, frozen, defrost, take off tails, slice in half lengthwise, pat dry
- 10–12 oz. mushrooms, destem, peel, remove membranes and slice
- 2–3 tsp. lemon pepper
- 1–2 tsp. fajitas seasoning
- 12 med. eggs or 10 large
- 2 cups cheddar cheese, shredded fine
- 1/2 cup parmesan cheese, grated

## Method:

Preheat conventional oven to 350°, convection oven to 325°.

Spray a large pot with Pam™. Heat butter and oil. Sauté onion, bell pepper and garlic tender crisp. Add shrimp and sauté until shrimp turn light pink. Add mushrooms and sauté about one minute. Add lemon pepper and fajitas seasoning. Pour eggs over hot shrimp mixture and stir together just until eggs are still moist.

Spray a 3-quart Pyrex™ dish or 2–9.5 inch pie plates with Pam™. Spread cheese grits evenly in the bottom of the dish. Spread the shrimp mixture evenly over the top. Cover loosely with foil and bake 20–25 minutes. Remove foil and sprinkle cheeses evenly over top. Continue baking, uncovered, for 5–10 more minutes or until cheese is melted.

**Hint:** Make this dish ahead...Make up to the point of baking. Refrigerate when cold. When completely cold, cover tightly with foil and keep in the refrigerator overnight. When ready to serve, take out of the refrigerator for about 20–30 minutes, then bake, covered, for 45–50 minutes, spread cheese on top, bake, uncovered, 5–10 more minutes.

**Hint:** Substitute chicken or pork.

**Hint:** Add one envelope Knorr™ Hollandaise Sauce Mix and about 1/4–1/2 cup cream instead of the eggs to the shrimp mixture until sauce is rich and creamy. Serve over rice.

