

## Shrimp Grits©

### Grits—Ingredients:

3 1/2 cups	cold water
1 Tbsp.	chicken granules
1 tsp.	salt
1/2 tsp.	chili oil
1 cup	Aunt Jemima™ Quick Grits

### Method:

In a microwaveable bowl stir all ingredients together. Microwave six minutes. Stir. Microwave another six minutes. Grits will not be fully cooked. Make sure there are no lumps in the grits.

### Shrimp—Ingredients:

6–8 cups	water
1 Tbsp.	chicken granules
1 tsp.	chili oil
1 lb. raw	shrimp, keep frozen

### Method:

In a large pot bring the water to boil. Add chicken granules, chili oil and shrimp. Boil just until the shrimp turns white and pink. Drain. Remove shells and tails and chop fine.

### Topping—Ingredients:

10 medium	eggs or 8 large
2 tsp.	lemon pepper
1/2 tsp.	nutmeg
2–10 oz. pkgs.	Stouffer's™ Cream Spinach, defrosted
1–12 oz. pkg.	Stouffer's™ Spinach Soufflé, defrosted

### Method:

In a large mixing bowl, blend the eggs with a whisk. Add lemon pepper and nutmeg and whisk again. Whisk in spinach.

### To Serve:

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

Spray a 11x14 Pyrex™ dish with Pam™. Spread grits on the bottom layer, add shrimp and spread spinach mixture on the top.

Bake 45–50 minutes until mixture is firm in the center. Sprinkle top with one cup of any kind of cheese after baking. (Parmesan use only half cup.)

*Hint: Use chicken, scallops or lobster instead of shrimp.*

