

Cheesy Shrimp Grits with Bacon & Okra

Ingredients:

3 cups water

3/4 cup quick grits

3/4 cup cheddar cheese, shredded

dash of salt

6 oz frozen peppers & onions

6 oz frozen okra

6 oz frozen medium shrimp, cooked, shelled with tails on

1/4 cup butter

1/2 cup heavy cream

1/4 cup milk

1 tsp Tony Chachere's Creole Seasoning

1/2 tsp paprika

1/2 cup cherry or grape tomatoes, sliced in half

4 slices of cooked bacon, chopped, (plus 1 TBSP grease if you have it)

Directions:

Start with your grits. Bring 3 cups of water to boil. Pour in grits and add a couple dashes of salt. Bring down to a simmer and cover for 5-7 minutes until thickened. Stir in cheddar cheese, take off heat and set to the side.

While the grits are cooking, start the sauce. In a large sauce pan or skillet, on medium high heat, add butter and frozen peppers and onions. Soften the onions just a bit and then add okra, and shrimp. Cook until they are warmed through. If you have bacon grease, add that now. Next add the cream and Tony Chachere's Creole seasoning. Simmer for 5 minutes. Next add paprika and milk.

Stir together. Garnish with chopped bacon and cherry tomatoes.

Serve sauce on top of the grits. Makes about 4-5 servings.

 *Helping of Happiness*