



Sausage Shrimp and Cheesy Grits | Southern Comfort Food

directions

1. Make grits: bring milk, water, and 1 Tbsp. butter and 1 Tbsp. olive oil to a boil. Slowly stir in grits. Reduce heat, and cook grits for about 7 minutes or until thickened. Stir often. When thickened, stir in cheese until well blended. Season with salt and pepper to taste. Cover and set aside to keep warm.
2. In a large skillet on medium-high heat, add sliced sausage and cook, browning a few minutes per side until sausage is cooked throughout. Push the sausage pieces to one side of the skillet. Add the remaining butter and olive oil to the empty side of the skillet.
3. In a large bowl, toss shrimp in the cajun seasoning. Add minced garlic and shrimp to the skillet with the sausage and cook a few minutes on each side until fully cooked. Mix the sausage and shrimp together and drizzle lemon juice.
4. To serve: scoop a serving of grits into a shallow bowl or plate, and top with hot sausage-shrimp mixture and some skillet juices. Add some fresh chopped scallions to the top and serve.

4 - 6 <i>servings</i>	10 min <i>prep time</i>	20 min <i>cook time</i>
ingredients		
19oz. package Swaggerty's Farm Italian Hot Sausage Links, cut into 1" pieces		
1lb. large shrimp, peeled and deveined		
2 Tbsp. butter, divided		
2 Tbsp. olive oil, divided		
1 Tbsp. Cajun seasoning		
3 cloves garlic, minced		
juice from 1/2 lemon		
1 cup quick-cooking grits		
2 cups milk		
2 cups water		
2 cups cheddar cheese, shredded		
salt and pepper		

To Serve

Serve warm. These cheesy grits with sausage and shrimp are a great addition to any breakfast, lunch, or dinner table.

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