

Betty's Cajun Shrimp and Grits



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In this video, Betty demonstrates how to make Shrimp and Grits. This recipe was inspired by a recent visit that my husband and I made to Hanger's Restaurant in Richmond, Kentucky, where Rick ordered Shrimp and Grits.

Ingredients:

warm cooked cheese grits (I used Cheddar Parmesan Cheese Grits. You will find the recipe for Parmesan Cheese Grits in [bettyskitchen](#).)

12 ounce package andouille sausage (4 links--Use as much as desired.)

1 bag 31-35 per pound count shrimp in shell with tail (I used cooked shrimp. You may use raw shrimp and allow a little more cooking time. You may also remove the shells and tails before cooking.)

16-ounce bag frozen mixed vegetables, cooked in boiling water until crisp-tender and drained
Cajun seasoning, to taste

Slice andouille sausage into coins, about ¼-inch thick. Place andouille coins in a deep skillet and brown them over medium heat, stirring constantly. Remove them from heat and place browned sausage coins on paper towel to drain. Place as many of the shrimp as desired in the skillet with the drippings from the andouille sausage. Sprinkle the shrimp with Cajun seasoning, to taste. I suggest 1 tablespoon of Cajun seasoning for 4 links of andouille sausage. Along with the seasoned shrimp, add cooked sausage coins and crisp-tender mixed vegetables. Stir well and place over low to medium heat, stirring occasionally. If your shrimp is uncooked, cook until the shrimp turn pink and become opaque. If you are using cooked shrimp, just heat the mixture until hot. Remove from stove and assemble your plate of Shrimp and Grits. In the center of a plate place a few spoonfuls of cooked mixed vegetables from the hot skillet. Pack cooked cheese grits into a small, greased container and empty it by turning it upside down on the center of the vegetables. Now, spoon some browned andouille sausage coins and some vegetables from the hot skillet, forming a ring around the center mound of cheese grits. Finally, take about 4 of the cooked shrimp from the hot skillet and arrange them in an attractive way at the top of the mound of grits. Repeat this method to make several identical plates of Shrimp and Grits. Serve while hot! This dish is very versatile, because you may vary the amount of any of the ingredients, and you may also change the type of vegetables. It is an easy way to make a dramatic and tasty entrée! I hope you enjoy it!

--Betty ♥♥♥♥♥