

## Spicy Jalapeno Shrimp & Grits

### Ingredients

3 cups water  
2 teaspoons salt  
1 cup coarsely ground grits  
2 cups half-and-half  
2 pounds uncooked shrimp, peeled and deveined  
salt to taste  
1 pinch cayenne pepper, or to taste  
1 medium lemon, juiced  
5 slices bacon  
1 medium green bell pepper, chopped  
1 medium red bell pepper, chopped  
2 celery stalks, diced  
1 cup chopped shallot  
2 green onions sliced (white and light green part only)  
1 teaspoon minced garlic  
½ cup Fused Jalapeno Olive Oil, divided  
¼ cup all-purpose flour  
1 cup chicken broth  
1 tablespoon Worcestershire sauce  
1 cup shredded sharp Cheddar cheese

### Directions:

Bring water and 2 teaspoons salt to a boil in a heavy saucepan over medium-high heat.

Whisk grits into the boiling water, and then whisk in half-and-half. Reduce heat to medium-low and simmer, stirring occasionally,

until grits are thickened and tender, 15 to 20 minutes. Set aside and keep warm.

Season shrimp with salt and cayenne pepper. Add lemon juice, toss to combine, and set aside to marinate.

Place sausage slices in a large skillet over medium-high heat. Cook, stirring occasionally, until browned, 5 to 8 minutes. Remove

sausage from the skillet.

Add bacon to the same skillet. Cook over medium-high heat until evenly browned, about 5 minutes per side. Transfer bacon to

paper towels to drain, then chop or crumble when cool enough to handle. Leave bacon drippings in the skillet.

Add bell peppers, shallot, celery, and garlic to the bacon drippings; cook and stir until shallot is translucent, about 8 minutes.

Stir marinated shrimp into the skillet with the cooked vegetables. Turn off the heat and set aside.

Heat Jalapeno Fused Olive Oil in a small saucepan over medium heat. Whisk in flour, stirring to create a smooth roux. Turn heat to low and cook, stirring constantly, until mixture is golden brown in color, 8 to 10 minutes. Watch carefully, mixture burns easily.

Pour the roux over the sausage, shrimp, and vegetables.

Place the skillet over medium heat, add chicken broth, bacon, and Worcestershire sauce, and stir to combine. Cook until sauce thickens up and shrimp turns opaque and bright pink, about 8 minutes.

Just before serving, mix Cheddar cheese into grits; stir until cheese is melted and grits are creamy and light yellow.

Spoon grits onto plates and serve shrimp mixture over top along with a sprinkle of green onions. For a spicy kick, finish with an additional drizzle of Jalapeno Fused Olive Oil, if desired.

Recipe and photo by Rachel Bradley, Veronica Foods Company