



**Slap Ya Mama**

Slap Ya Mama Cajun Products

<http://slapyamama.com>

---

## Slap Ya Mama's Shrimp & Grits

### Slap Ya Mama's Shrimp & Grits

Whether it's Sunday Brunch or any other part of any other day, Shrimp & Grits is always a good call. Cheesy grits covered in bacon, tasso and jumbo shrimp...you gotta love that.

#### Ingredients:

- 4 cups water
- 1 cup stone ground grits
- 4 Tbsp butter
- 2 cups cheddar cheese, shredded
- 2 tsp [Slap Ya Mama Original Blend Seasoning](#)
- Salt to taste (for grits)
- 6 strips bacon, chopped
- ½ onion, chopped
- ½ bell pepper, chopped
- ½ cup tasso or smoked ham
- 1 tsp [Slap Ya Mama White Pepper Blend Seasoning](#)
- 1 pound jumbo shrimp, deveined & peeled, leaving the tail on
- juice of 1 lemon
- 2 Tbsp parsley, chopped
- ½ tsp garlic, minced
- green onions, chopped (topping)

#### Directions:

In a pot over high heat, add water and grits. Bring to a boil, reduce heat to low and let simmer until the grits have absorbed the water; about 25 to 30 minutes. Stir often to prevent sticking. Remove from heat and add 3 Tbsp of butter, cheese, salt to taste and Slap Ya Mama Original Blend Seasoning. Mix until cheese has fully melted.

Season shrimp with Slap Ya Mama White Pepper Blend Seasoning and set aside.

In a large pan over medium high heat, cook bacon. Remove bacon and set aside on a paper towel lined plate to drain. Reduce heat to medium and in the bacon drippings, add onions, bell peppers and tasso. Sauté until the onions are translucent. Add shrimp and sauté until pink. Add lemon juice, parsley, garlic, bacon and remaining butter. Sauté for about 3 minutes and remove from heat.

Spoon grits into a bowl and generously top with shrimp mixture and green onions. Serve and enjoy.