

## **Cajun Shrimp & Cheesy Grits**

### **Cajun Shrimp**

1 ½ - 2 pounds of peeled & deveined shrimp (frozen is fine, fresh is better)

6 slices of bacon, cut into small pieces using kitchen shears

3 green onions, sliced

2 cloves of garlic, minced

1 red bell pepper, diced

1 teaspoon Cajun Seasoning

½ cup chicken broth

2 Tablespoons butter

1 lemon

3 tablespoons chopped parsley (dried is fine, fresh is better)

- In a large skillet, sauté pieces of bacon until crispy.
- Transfer bacon to a plate and set aside, leaving excess bacon drippings in skillet.
- Add butter to skillet over medium heat; add shrimp and season with Cajun Seasoning. Cook about 4 minutes, ensuring that the shrimp turns opaque.
- Transfer shrimp to plate with bacon and set aside. Leave all drippings in skillet.
- Add garlic, bell pepper, parsley, and green onion and sauté for one minute.
- Add chicken broth and cook for an additional 3 minutes.
- Add shrimp and bacon back into skillet and squeeze lemon juice over the top.
- Salt & Pepper, as desired, and stir to mix in.
- Sit skillet aside while preparing the grits.

### **Cheesy Grits**

1 cup of Grits

2 cups chicken broth

3 cups milk

3 Tablespoons butter

2 cups (or more) of finely shredded sharp cheddar cheese

Salt & Pepper to taste

- In a large saucepan, pour in chicken broth, milk, salt, & pepper. Bring to a boil.
- Slowly whisk in grits just a little at a time to keep them from sticking together.
- Reduce heat and simmer, covered for about 15 minutes, until liquids are completely absorbed.
- Turn off heat and add butter, stirring to thoroughly incorporate it into the grits.
- Gradually add shredded cheese, constantly stirring until all is mixed in and melted.
- Spoon cheesy grits into a bowl and top with Cajun Shrimp mixture.
- Enjoy!!!

## Beignets

2/3 cup sugar  
2 ¼ teaspoons active dry yeast  
1 ½ cups warm water (115 degrees F)  
2 large eggs  
1 cup evaporated milk  
3 teaspoons vanilla extract  
7 cups BREAD flour (this works better than all-purpose flour)  
1 ½ teaspoons salt  
5 Tablespoons unsalted butter, softened  
2 cups confectioner's (powdered) sugar  
4 cups or more of deep-frying oil (peanut oil is best)

- In a medium-sized mixing bowl, combine warm water, sugar, and yeast. Mix well with a whisk and set aside until mixture bubbles. This should take about 10 minutes.
- Using a stand mixer with paddle attachment or an electric hand mixer, add eggs to a large mixing bowl and beat until smooth,
- Add vanilla and evaporated milk.
- Beat in 3 ½ cups of bread flour, mixing until smooth.
- Turn mixer to low speed and slowly add yeast mixture, beating until incorporated.
- Add butter to this mixture and beat until incorporated.
- Add remaining 3 ½ cups of bread flour slowly until the dough is smooth.
- Cover the mixing bowl tightly with plastic wrap and allow dough to rest in refrigerator for 2 hours or more. Dough can be left to rest for up to 24 hours.
- When ready to make Beignets, prepare a cookie sheet with a few layers of paper towel for the fried beignets to drain on.
  
- Remove dough from refrigerator and roll out on a lightly floured surface.
- Dough should be about ¼" thick.
- Using a pizza slicer, cut dough into 2-inch to 3-inch squares.
- In a large pan or electric deep-fryer, heat oil to 360 degrees F.
- Drop squares of dough into oil one at a time, frying only 3 or 4 at one time.
- The dough will puff up and turn a golden brown in about 1 minutes.
- Using a slotted spoon, transfer fried dough to prepared cookie sheet.
- Fry remaining dough in the same manner.
- Put confectioner's (powdered) sugar into a paper bag and shake slightly cooled beignets to coat with sugar, or sprinkle sugar over the beignets.
- Serve/eat while warm.