



# Swaggerty's Farm Sausage Shrimp and Cheesy Grits

## 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.

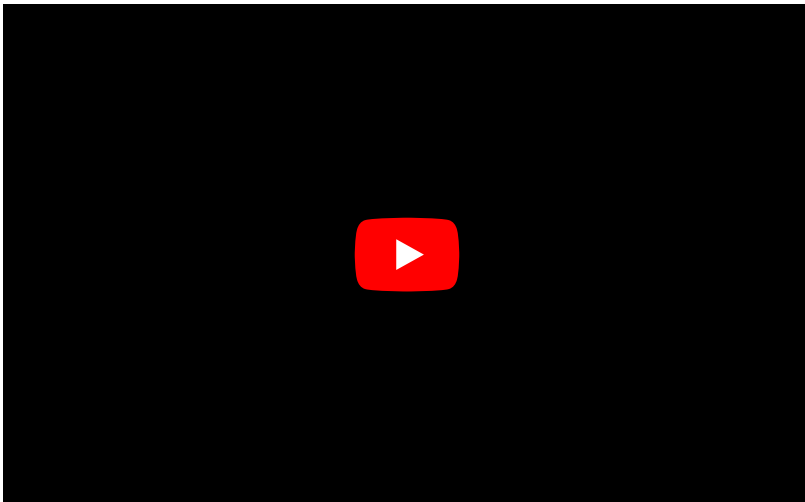


4 - 6  
*servings*

10 min  
*prep time*

20 min  
*cook time*

## notes



## 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

Special Kitchen Tools: n/a

Serve warm. Great for breakfast or lunch.