

Southern Shrimp n' Grits with Red Eye Gravy



FEATURED PRODUCTS:
MENU PARTS: Entrees

DIRECTIONS

1. Prepare grits according to directions on box. Enhance with cheese.
2. For the red eye gravy; Render the bacon and add the mushrooms and onions and set aside.
3. Add the butter and flour in the same pan and slowly whisk in the stock and coffee. Season with sugar and salt and let slowly simmer for 15-20 minutes.
4. Cook the Jumbo Buttermilk Shrimp in a 350°F fryer to an internal temperature of 165°F. Arrange on top and add bacon, onions, mushrooms, and gravy. Garnish with fresh chives.

INGREDIENTS

1	Pouch	<u>Jumbo Buttermilk Shrimp</u>
Grits		
1/3	Cup	Yellow Grits
1	Cup	Water
1/2	Cup	Milk
1	Cup	Cheddar Cheese, Shredded
2	Tablespoon	Butter
	ns	
To Taste		Salt
To Taste		Pepper
Red Eye Gravy		
2	Slices	Bacon, Thick, Chopped
3	Each	Mushrooms, Medium, Chopped
1/4	Each	Onions, Small, Chopped
1	Tablespoon	Butter
	n	
1 1/2	Tablespoon	Flour, All Purpose
	ns	
1/2	Cup	Beef or Chicken Broth
1/4	Cup	Brewed Medium Roast Coffee
1/4	Teaspoon	Sugar
To Taste		Salt
Garnish		
2	Each	Chives, Chopped