

Cheesy Shrimp & Grits Casserole

INGREDIENTS

4 cups chicken broth	1 green bell pepper, chopped
1/2 tsp salt	1 garlic clove, minced
1 cup grits	1 lb. small shrimp, peeled and cooked
1 cup shredded sharp cheddar cheese	1 (10oz) can tomatoes with green chilis, drained
1 cup shredded pepper jack cheese	1/4 tsp each salt & pepper
2 T butter	
6 green onions, chopped	

DIRECTIONS

Bring the broth and 1/2 tsp salt to a boil in a large saucepan. Stir in grits, cover, reduce heat, and simmer for 20 minutes. Stir in 3/4 cup each cheddar cheese and pepper jack cheese. Remove to a large bowl. Preheat the oven to 350 degrees. Melt the butter in a large skillet over medium heat. Add the green onions, bell pepper and garlic and saute for 5 minutes or until the vegetables are tender. Add to the grits mixture. Add the shrimp, tomatoes, salt and pepper. Stir to mix well. Pour into a lightly greased 2 qt baking dish. Sprinkle with remaining cheeses. Bake for 35-45 minutes.

Recipe by Linda Owens, Owner of Lake Dogs, Lake Park