

Shrimp and Crab Cake on Cheese Grits

Servings: 8

INGREDIENTS

- 2 T garlic
- 1/2 lb Patuxent Farm bourbon bacon
- 2 c water
- 2 oz shrimp base paste
- 4 c Carolina Cheese Grits (see recipe)
- 4 c diced tomatoes
- 1 1/2 c red bell peppers
- 1 1/2 c yellow onion
- 1/2 T Cajun seasoning

PREPARATION

Saute bacon, when browned add onions and peppers, when they start to color add garlic and Cajun spice.

Add water, shrimp base and tomatoes. Simmer until thickened and reserve. Saute bacon, when browned add onions and peppers, when they start to color add garlic and Cajun spice. Add water shrimp base and tomatoes. Simmer until thickened and reserve. For service place 8-10 oz of Carolina cheese grits on plate, top with 3 fried shrimp and crab cakes and then 4 oz sauce. Garnish with chopped parsley.



Carolina Cheese Grits

INGREDIENTS

- 1 c grits
- 1 qt water
- 2 c heavy whipping cream
- 10 sl Glenview Farms® horseradish and chive white cheddar cheese
- 1/4 lb butter
- 4 ea, egg

PREPARATION

Cook grits in water, add salt as needed.

Add grated cheese, cream and then eggs. Mix well.

Place in 4 inch deep 1/2 size steam table pan. Cover and bake at 350°F for 30 min. Uncover and cook until browned and set.

