

# Cast Iron Cheesy Shrimp & Grits

## Ingredients:

### Cheesy Grits

- 1 cup corn grits
- 2 cups water
- 1 cup milk/cream
- 1 cup shredded pepper jack cheese
- Cucamonga Cattle Company Double Barrel rub to taste (apx. 1/2 - 1 tsp)

### Shrimp

- 1lb shrimp (16-20)
- 3 tbsp. olive oil
- 1 lemon - juiced
- Cucamonga Cattle Company Prairie Dust (1 tsp)

### Vegetable mix

- 1 tbsp. olive oil
- 1 minced garlic clove
- 1 sweet onion - diced
- 2 bell peppers (red, orange and/or yellow) - diced
- Cucamonga Cattle Company Prairie Dust (1 tsp)
- cayenne pepper to taste (apx. 1/8 tsp)
- 1 lemon - juiced
- 1/2 cup vinegar-based BBQ sauce (thin consistency is best)
- 1lb bacon - chopped
- Worcestershire sauce to taste (apx. 1/2 tsp)
- Parsley - chopped

## Directions:

1. Start fire in charcoal grill and set up for indirect heat.
2. In a Ziploc bag or bowl, combine shrimp, olive oil, lemon juice and Cucamonga Cattle Company Prairie Dust. Allow to marinate 30min - 1hr.
3. In Dutch Oven bring 2 cups water to a boil over direct heat. Add corn grits, stir well. Stir regularly while continuing to cook grits until they are soft (20-30 min). Stir in milk/cream, shredded cheese and Cucamonga Cattle Company Double Barrel rub. Place cover on Dutch Oven, remove from heat.
4. Add olive oil and garlic butter/minced garlic to a preheated Cast Iron skillet. Add diced onion, bell peppers, Cucamonga Cattle Company Prairie Dust and Oakridge Crucible BBQ rub (cayenne). Once onion/peppers have started to soften, add lemon juice and BBQ sauce. Continue to cook until onion/peppers become tender, and liquid has reduced. Remove from skillet, set aside.
5. Add chopped bacon to Cast Iron skillet. Cook until fat renders, and bacon is crispy (10-15 min). Remove cooked bacon from skillet, discard all but 1 tbsp of the bacon fat.
6. Remove shrimp from marinade, reserve marinade for later use. Add to Cast Iron skillet. Cook until shrimp turn pink (2min per side). Remove cooked shrimp from skillet.
7. Add reserved marinade to Cast Iron skillet, bring to a simmer. Return onion/peppers and cooked bacon to skillet. Adjust seasoning with Worcestershire sauce (to taste) and stir in freshly chopped parsley.
8. Best served in a shallow bowl or on a platter if serving family style. First place a base of cheesy grits, next a layer of onion/peppers/bacon mixture, and top with shrimp.

