

## **Shrimp & Grits** (adapted to multi-cooker from Hominy Grill Charleston SC)

**Servings:** 2 - 4

### **Ingredients**

**Grits** (see notes for quantity modifications for multi-cooker):

- 4 ½ cups grits – regular or quick grits if you can't find regular
- 1 cup grits
- 1 teaspoon salt
- ¾ cup sharp cheddar & ¼ cup parmesan – grated
- 3 tablespoons unsalted butter
- ½ teaspoon pepper
- ½ teaspoon tobasco

**Shrimp** (see notes for quantity modifications for multi-cooker):

- 3 slices bacon – chopped & optionally, precooked & drained on paper towels
- peanut oil (optional)
- 1 lb shrimp – peeled & deveined
- 2 tablespoons flour
- 1 ¼ cups mushrooms – sliced
- 1 clove garlic
- 2 teaspoons lemon juice
- ½ teaspoon tobasco
- ¼ cup thinly sliced scallions

### **Directions**

Add \*3 cups water to the multi-cooker and slowly stir the grits in until there are no longer any clumps. Add the salt, lock in the lid and press pressure cook, setting to 10 minutes cook time/15 minutes release time, if using quick grits. Set to 10 minutes cook time/20 minutes release time, if using regular grits. After the prescribed release time has lapsed, release any remaining pressure and remove the lid. Add the remaining ingredients and stir. If you have more than one multi-cooker vessel, cover with foil and move on to the shrimp. Otherwise, transfer the grits to a bowl, cover with foil and set aside.

Clean your vessel, return to the multi-cooker and set to brown or sauté. If you want to cook the bacon with the rest of the dish, place the bacon in the vessel and cook to desired doneness. Remove to a paper towel lined plate to drain (otherwise, you can cook the bacon in advance, chop & add later). Remove any excess bacon grease (optional). Add the oil to the vessel, place the shrimp in a zip-lock bag with the flour and shake. Pour the shrimp and flour into the vessel and stir. Once the shrimp is almost all pink, add the mushrooms and garlic and cook to desired doneness. Add the lemon juice, tobasco and scallions and stir. Plate the grits and serve the shrimp on top.

Enjoy!

**Demonstrated by the queen of the multi-cooker, Kate Saksa**

**Note: actual recipe amounts listed. For multi-cooker, use 3 cups liquid to 1 cup grits**