



Shrimp and Grit Bites

Recipe By SCOTT CULPEPPER

SERVES: 10-12

INGREDIENTS:

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| <input type="checkbox"/> 1 cup peeled/deveined shrimp, chopped | <input type="checkbox"/> 1 cup shredded sharp cheddar cheese |
| <input type="checkbox"/> 2 tbsp. butter | <input type="checkbox"/> 1 cup all-purpose flour |
| <input type="checkbox"/> 1 tsp. seafood seasoning | <input type="checkbox"/> 3 large eggs, beaten |
| <input type="checkbox"/> 2½ cups leftover cooked grits | <input type="checkbox"/> 1 cup seasoned panko bread crumbs |
| | <input type="checkbox"/> peanut oil for frying |

DIRECTIONS:

- ☐ 1. Fill a large Dutch oven one-half to two-thirds full with oil and bring to a temperature of 350°F over med-high heat.
- ☐ 2. Add 2 tbsps. of butter to a medium-sized saute pan and heat over medium heat.
- ☐ 3. Once the butter has melted, add shrimp and seafood seasoning. Saute for 2-3 minutes until cooked through. Transfer to a dish to cool slightly.
- ☐ 4. Add grits, shrimp, and cheese to a mixing bowl; stir to combine.
- ☐ 5. Form golf ball-sized portions in your hands and place to the side.
- ☐ 6. Now, in one bowl, add AP flour. Add beaten eggs to a second bowl and panko breading to a third bowl.
- ☐ 7. Dip each grit ball into the flour mixture; shake to remove excess. Then, dip into the egg mixture. Finally, roll each ball in the panko, coating thoroughly.
- ☐ 8. Carefully, add each ball to the Dutch oven. Fry them in batches (don't overcrowd the Dutch oven), and fry until golden brown.
- ☐ 9. Remove the balls to a wire rack to cool before serving.

When preparing your grits, use whole milk to get creamier grits. Keep an eye on the oil temperature. Too hot and the balls will burn. Too low and they'll be greasy.

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