



Jambalaya Grits

Ingredients

- 1 tablespoon [Fustini's Garlic olive oil](#)
- 1 teaspoon [Fustini's Cayenne Crush olive oil](#)
- 1 small onion, finely diced
- 1/2 cup celery, fine dice
- 1/2 cup green bell pepper, finely diced
- salt and pepper
- 1/4 pound Andouille sausage, finely diced
- 1/4 pound cooked ham, finely diced
- 1/2 cup whole peeled tomatoes, squeezed
- 6 cups milk
- 2 cups quick-cooking white grits
- 12 large shrimp, peeled and deveined - tail on
- 4 green onion, thinly sliced
- 1/2 cup grated white cheddar cheese

Sharon's Hint

Adapted from Emeril Lagasse, photo by Kady W.

Directions

Step 1.

Heat Fustini's Garlic olive oil and Cayenne olive oil in a large pot over moderate heat and add onion, celery, and bell pepper. Cook for 3-5 minutes, stirring frequently and season with salt and pepper. Add the Andouille and ham and cook for another 3 to 5 minutes. Add tomato and milk, turn heat to low, and bring to a simmer. Once simmering, add grits and stir. Cook for 2 minutes and add shrimp and stir. Cook until grits are smooth and all liquid is gone. Add green onions and cheddar cheese and stir to melt the cheese. Serve immediately.