

## Hatch Chili Shrimp and Grits

Serves 8-10

### Ingredients

2 cups uncooked grits  
4 cups water  
½ tbsp salt  
6 tbsp unsalted butter, divided  
1 tsp black pepper  
3 cups shredded cheddar cheese  
6 cloves garlic, minced on a microplane  
¼ cup chopped cilantro  
2 scallions, chopped  
2 lbs deveined shrimp, tails off  
8 slices bacon  
2 tbsp Ancho Chili & Coffee Seasoning  
8 Hatch Chilies

### Equipment

Big Green Egg Cast Iron Skillet  
Big Green Egg 4.2 qt enameled Dutch oven  
Resealable bag

### Method

Set the EGG for indirect cooking at 450°F/232°C.

Lightly salt the water (1/4 tbsp) and add to the Dutch oven; place the Dutch oven on the grid while prepping and bring to a boil. Add the grits and 2 tablespoons of butter, stirring to incorporate all ingredients. Cook for 5-10 minutes, or until all of the water has disappeared. Add cheese, garlic, cilantro, ¼ tbsp salt, black pepper and the rest of the butter. Mix thoroughly and set aside.

Put the cast iron skillet in the middle of the EGG to heat. Around it, place your Hatch chilies for roasting. Roast them until the outer skin is blistered and dark, then place them in a resealable bag to steam for 10-15 minutes. Carefully peel the outer layer of skin off and discard; remove the seeds and discard. Chop the remaining chilies and put in a bowl.

**Big Green Egg**  
The Ultimate Cooking Experience®



While the chilies are roasting, cook the bacon in the skillet until it is crispy, remove, chop and set aside. In the bacon grease, add the shrimp and season with Ancho Chili & Coffee Seasoning. Cook 2 minutes per side, remove and set aside.

Remove the skillet from the EGG, making sure to stir the contents at the bottom. Add your grits in an even layer spread across the bottom of the skillet. Add bacon, shrimp, scallions and chopped Hatch Chilies. Enjoy!

