



## Oven Barbecued Shrimp and Sweet Potato Grits

2010 Sweet Rewards Recipe Contest - First Place, Entrees Category

### Ingredients:

#### Shrimp and Sauce:

2	Pounds (30 per pound) unpeeled medium-size fresh shrimp
1/4	Cup butter, melted
1/4	Cup chili sauce
1	Tablespoon Worcestershire sauce
1	Tablespoon lemon juice
2	Teaspoons Asian chili garlic sauce (sriracha)
2	Teaspoons Creole seasoning
1	Garlic clove, minced

#### Sweet Potato Grits:

1	Cup quick-cooking grits
1	Sixteen ounce can of Louisiana Sweet Potatoes (drained and mashed)
2	Tablespoons butter
1	Teaspoon salt
1/2	Teaspoon freshly ground black pepper
1	Cup shredded smoked Gouda cheese
1	Tablespoon chopped fresh thyme, plus sprigs for garnish
4	Strips of bacon, cooked crisp, chopped

### Instructions:

Heat oven to 350F. Peel shrimp and devein. Combine shrimp with sauce ingredients in lightly greased 13x9-inch baking dish; toss to coat. Arrange shrimp in single layer. Bake at 350F for 12-15 minutes or until shrimp turn pink, stirring and turning shrimp after 8 minutes. Meanwhile, cook grits according to package directions. Stir in mashed sweet potatoes, butter, salt and pepper; cook over medium-low heat until heated through. Stir in cheese and thyme. Spoon grits onto serving platter; top with shrimp and sauce. Sprinkle bacon over top. Garnish with thyme sprigs.

**Serving Size:** 4

**Cook Time:** 30 minutes

### Categories:

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### Credits:

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