

Shrimp with Cajun Cream Sauce

Shrimp is delicious in so many ways: just sauteed in butter or served in homemade Alfredo sauce. We also enjoy this Cajun cream sauce especially when it is served over our cheesy corn grits. Is it better served with hoe cakes, cornbread or French bread to sop up the extra?

Ingredients

- 8 ounces bacon
- 2 tablespoons butter
- 2 green onions, sliced (optional)
- 1 pound medium shrimp
- 1 teaspoon Cajun seasoning
- 1 cup heavy cream



Instructions

- ❖ Cut bacon into small pieces and cook until crispy. Remove from heat and set aside.
- ❖ Melt butter in a non-stick skillet on medium-high heat. Add green onions. Cook for 2-3 minutes.
- ❖ Add shrimp and Cajun seasoning. Stir to combine and sear the shrimp on each side until cooked about 3-4 minutes total.
- ❖ Add the reserved bacon and heavy cream. Stir well to combine. Cook for 2-3 minutes.
- ❖ Serve over cheesy grits.


Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8