



## KISS MY GRITS 2018 Sleighbell Soup Cook Off

APPROXIMATELY 1 GALLON (Measurements are not exact. Adjust to your taste buds!)

- 2 BELL PEPPERS
- 2 CUPS COOKED GRITS
- ½ C SMOKED GOUDA CHEESE GRATED
- 1/2C CHUNKED VELVETA
- ½ PKG BACON DICED AND FRIED
- ½ PKG SHRIMP COOKED AND CHOPPED
- 1 10 OZ CAN TOMATOES W/GREEN CHILIES
- 3 14 OZ CAN ORIGINAL RECIPIE STEWED TOMATOES PROCESSED TILL CHUNKY
- ½ JUG TOMATOE JUICE
- 1/2C MILD PEPPER RINGS BLENDED W/JUICE
- 1/4C JALAPENOS BLENDED WITH JUICE
- 2 TSP CUMIN
- 1 TBSP POULTRY SEASONING
- 1 TBSP ITALIAN SEASONING
- GARLIC SALT
- SALT PEPPER
- ¼ TSP CAYANNE PEPPER

Cook grits as directed then add Gouda and Velveeta cheese. Cut top off bell peppers, remove seeds and membrane. Stuff with cheesy grits. Cook peppers at 350F oven on baking sheets until tender. Approximately 30 minutes. Cool, chop into bite size pieces and put into crock pot with the remaining ingredients. Simmer and adjust seasonings to your liking!