



Southern Shrimp and Grits

TOTAL TIME: Prep: 15 min. Cook: 20 min.

YIELD: 4 servings.

A southern specialty, sometimes called breakfast shrimp, this shrimp and grits recipe tastes fantastic for brunch or dinner, or anytime company's coming. It's down-home comfort food at its finest. —Mandy Rivers, Lexington, South Carolina

Ingredients

2 cups reduced-sodium chicken broth

2 cups 2% milk

1/3 cup butter, cubed

3/4 teaspoon salt

1/2 teaspoon pepper

3/4 cup uncooked old-fashioned grits

1 cup shredded cheddar cheese

SHRIMP:

8 thick-sliced bacon strips, chopped

1 pound uncooked shrimp (31-40 per pound), peeled and deveined

3 garlic cloves, minced

1 teaspoon Cajun or blackened seasoning

4 green onions, chopped

Directions

1. In a large saucepan, bring the broth, milk, butter, salt and pepper to a boil. Slowly stir in grits. Reduce heat. Cover and cook for 15-20 minutes or until thickened, stirring occasionally. Stir in cheese until melted. Set aside and keep warm.

2. In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels with a slotted spoon; drain, reserving 4 teaspoons drippings. Saute the shrimp, garlic and seasoning in drippings until shrimp turn pink. Stir in reserved bacon; heat through. Serve with grits and sprinkle with onions.