

# Shrimp and Grits

By Audrey Plant

## Ingredients

### *Grits*

2 cups water  
2 cups whole milk  
1 cup yellow stone-ground grits  
1 teaspoon kosher salt  
2 tablespoons unsalted butter  
1/4 - 1/2 cup fresh shredded sharp cheddar cheese

### *Shrimp*

5 strips thick bacon, diced into 1-inch pieces  
4 tablespoons unsalted butter  
1 medium onion, minced  
1 green bell pepper, minced  
5 cloves garlic, peeled and minced  
1 can (15 ounces) diced tomatoes  
1 tablespoon tomato paste  
1 tablespoon all-purpose flour  
2 pounds (18-22 pieces) wild-caught shrimp, peeled, deveined, butterflied  
2 tablespoons Worcestershire sauce  
1 tablespoon Tobasco  
1/2 cup - 1 cup chicken broth  
1/2 teaspoon freshly ground black pepper  
3/4 teaspoon kosher salt  
2 tablespoons green onions, diced

## Instructions

### *Grits*

1. In a medium pot bring water, milk, and salt to a boil. Reduce to low heat. Add grits and stir occasionally. Using a whisk, occasionally run a whisk through grits to prevent clumping. Cook for 15-20 minutes or until all of the liquid is absorbed.
2. Turn heat off and add butter and cheese stir until melted. Add extra milk to thin out grits if needed.

### *Shrimp*

1. Using a large skillet, on medium heat sauté diced bacon until golden brown. Using a slotted spoon, remove bacon and set it aside.
2. Melt butter in the skillet over medium heat with the remaining bacon grease. Add onions, green pepper, and garlic. Sauté for 3 minutes until softened.

3. Add diced tomatoes and tomato paste to the skillet, stir until combined. Sauté for another 3 minutes.
4. Sprinkle flour over the mixture and stir until combined. Add shrimp and cook for about 2 minutes or until shrimp turns slightly pink.
5. Add Worcestershire sauce, Tabasco, broth, salt, and pepper and simmer on low for 3-4 minutes. Add extra broth if the sauce gets too thick. Turn off heat.
6. Using a spoon, plate the grits onto a shallow bowl making a little well. Spoon shrimp and sauce over top. Sprinkle bacon bits and green onion over top, serve immediately.