

Savory Shrimp Grits

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Grits are the southern version of polenta, a soft, creamed dish made of cooked cornmeal. This one's full of tender shrimp and has a gentle pork flavor—your family will love it.

Ingredients:

¼ pound thick-cut bacon, diced
½ cup chopped shallots
1 pound deveined peeled uncooked shrimp
3 cloves garlic, chopped
1 teaspoon sea salt
3 cups milk
1 cup chicken broth
1 cup coarse cornmeal
½ cup shredded Cheddar or grated Parmesan cheese
Hot sauce, for serving

Directions:

- 1) Heat a medium saucepan over medium. When hot, add bacon; cook until just crisp, about 5 minutes, stirring. Using a slotted spoon, remove bacon from saucepan; set aside.
- 2) Add shallots to saucepan; cook until translucent, stirring occasionally, about 3 minutes. Add shrimp, garlic, and salt; cook until shrimp just turn pink, stirring occasionally, about 2 minutes. Using a slotted spoon, remove shrimp from saucepan set aside.
- 3) Add milk, broth, and cornmeal to saucepan; bring to a boil over high heat, stirring occasionally. Lower to a simmer and cook until mixture is very thick and smooth, stirring, about 20 minutes.
- 4) Add reserved bacon and shrimp to saucepan; stir well to mix. Top with desired cheese and hot sauce; serve warm.