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Cajun Shrimp with Cheesy Grits



Ingredients

- 3 cups chicken stock or water
- 1 cup regular (not instant) corn grits
- 3 TBSP heavy cream
- 3 TBSP unsalted butter
- 2 cups grated cheddar cheese
- 8 slices bacon, cut into 1" pieces
- 1 lb shelled large shrimp
- 4 scallions, chopped
- 2–3 garlic cloves, minced
- 3 TBSP flat-leafed parsley
- 1 tsp smoked paprika
- 1 TBSP Worcestershire sauce
- 2–3 shakes of Louisiana hot sauce
- 4 tsp fresh lemon juice
- salt and pepper to taste

Directions

1. In a medium saucepan, bring stock (or water) to a boil and whisk in grits. Simmer, stirring occasionally, until liquid is absorbed and grits are tender, up to 45 minutes.
2. Remove grits from heat and stir in cream, butter, cheese, and salt to taste. Cover and let stand.
3. Meanwhile, in a large skillet, cook the bacon. Transfer the meat to a paper-towel lined plate. Drain all but 4 TBSP of the bacon fat. Once the bacon is cool, crumble it into pieces.
4. Sprinkle the shrimp with salt and pepper, and cook in the hot skillet in the bacon fat for 3–5 minutes until pink and curled.
5. Setting aside some green scallions for serving, stir in the scallions, garlic, parsley, paprika, Worcestershire sauce, hot sauce, and lemon juice.
6. Serve the warm cheesy grits topped with crumbled bacon and the shrimp mixture, topping with green scallions.

Total Time: 1 hour

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