

Shrimp and Brown Gravy with [Homemade Mashed Potatoes](#)

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4 slices of bacon
1-1/2 cups of chicken stock or broth
2 tablespoons of cornstarch
1/4 cup (1/2 stick) of unsalted butter
2 stalks of green onion, sliced and chopped
1 stalk of celery, chopped fine
3 to 4 cloves of garlic, minced fine
2 pounds of small raw, peeled shrimp
1 teaspoon of Cajun seasoning (like [Slap Ya Mama White Pepper Blend](#)), or to taste, optional
Salt, to taste
1/4 teaspoon of freshly cracked black pepper, or to taste
1 teaspoon of Kitchen Bouquet

Chop the bacon and cook in a skillet until crispy, drain and set aside. Meanwhile, whisk together the chicken broth and the cornstarch and set aside.

In that same skillet, over medium heat, melt the butter. Add the celery and green onion and cook for about 2 minutes or just until soft, but not browned. Add the garlic and cook another minute. Add the shrimp, and cook, stirring occasionally until the shrimp just begin to turn pink.

Whisk the cornstarch mix again and slowly add to the shrimp, thoroughly stirring it in. Add the Cajun seasoning, salt, pepper, and Kitchen Bouquet; bring to a boil, reduce heat immediately to low and let low simmer for about 10 minutes or until nicely thickened. Taste and adjust seasonings as needed.

Spoon over [hot, homemade mashed potatoes](#) or grits, and sprinkle with the bacon. Traditionally served with a side of green peas, but a nice garden salad would be great too.

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