



Southern Shrimp & Cheese Grits

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5 slices of bacon
1 mess of fresh shrimp (I used a bag of frozen shrimp, thawed)
4-8 oz. mushrooms, sliced
3 scallions, chopped
3 garlic gloves
1 teaspoon red pepper flakes (optional)
Fresh cracked pepper
Salt
2 tablespoons flour (for roux)
A few slices of ham
2 cups of coarse home-style grits, plus ingredients called for on box
2 cups shredded cheddar cheese, plus more for garnish

Start off by frying your bacon. While that's going, clean and peel your fresh shrimp and set them aside.

Remove the bacon from the pan and set it aside. Drain all but 2-3 tablespoons of bacon grease from the pan, and add your mushrooms. Sauté for a few minutes until starting to soften, then add the shrimp, scallions, garlic, and red pepper flakes, if using.

While that cooks, in another pot start your grits by the directions given on the bag. Cook until thick, stirring constantly (nobody likes lumpy grits-lol). Stir in the cheese, and set aside.

Meanwhile lets gets back to the Shrimp! After shrimp is done (it will turn pink), season with salt and pepper, then take it out and set it aside.

Now we are starting on the roux (gravy). In the same pan add your flour then add your water and stir till thickened. I do this using a wire whisk or wooden spoon. Season with salt and pepper.

Dice up your scallions and ham and break up your cooked bacon. Add your grits to a plate, put your sautéed shrimp & mushrooms, ham, mushrooms, on top of grits then spoon gravy on top and top with shredded cheddar cheese.

Enjoy!