

## Turkey Bacon-Stuffed Grits Croquettes: Crispy, Cheesy & Irresistible

Get ready for a flavor explosion that brings Southern comfort to a whole new level:



**OVEN**  
**350°F**

**TIME**  
**5-7 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

You'll Need Here's everything you'll need to create these fantastic Turkey Bacon-Stuffed Grits Croquettes:

### DIRECTIONS

1. directions and ensure they are very thick.
2. Feel free to experiment with other cheeses like Monterey Jack, Colby, or a spicy pepper jack for an extra kick.
3. Regular bacon can certainly be used in place of turkey bacon if preferred.
4. Broth vs. Water:
5. Using chicken broth instead of water significantly enhances the savory depth of the grits. Don't skip this if you want maximum flavor!
6. Seasoning:
7. Feel free to add a pinch of onion powder, a dash of cayenne pepper, or a touch of dried thyme to the grits mixture for added complexity.
8. Oil for : Frying:
9. Canola, peanut, or sunflower oil also work well for frying. Ensure it's an oil with a high smoke point.
10. Steps to : Make Your Turkey Bacon-Stuffed Grits Croquettes
11. Let's get these crispy, cheesy bites ready for their grand debut!
12. Make the : Grits Base:
13. In a medium saucepan, bring 4 cups of water or chicken broth to a rolling boil. Slowly whisk in the quick-cooking grits, reducing the heat to low once they've been added. Cook, stirring frequently to prevent sticking, for about 5-7 minutes, or until the grits have thickened considerably. Remove from heat and stir in the shredded cheddar cheese, butter, finely chopped cooked turkey bacon, salt, and black pepper. Mix everything until well combined and the

cheese is melted. It's crucial to let this mixture cool completely. For best results, cover and refrigerate for at least 30 minutes (or even a few hours) to allow the grits to firm up. This makes shaping much easier.

14. Shape the : Croquettes:
15. Once the grits mixture is thoroughly chilled and firm, scoop out about 2 tablespoons of the mixture for each croquette. Roll the portion into a compact ball or a small cylindrical shape. Continue until you've used all the mixture, which should yield about 12 croquettes.
16. Bread the : Croquettes:
17. Set up your breading station. You'll need three shallow bowls: one with all-purpose flour, one with the beaten eggs, and one with the breadcrumbs mixed with garlic powder and paprika. Take each shaped croquette and first dredge it lightly in the flour, shaking off any excess. Next, dip it into the beaten egg, ensuring it's fully coated. Finally, roll it generously in the seasoned breadcrumbs, pressing gently to make sure the crumbs adhere well. Place the breaded croquettes on a clean tray or plate. For optimal crispiness, refrigerate them again for 10-15 minutes to help the coating set.
18. Fry the : Croquettes:
19. Heat about 2-3 inches of vegetable oil in a deep skillet, Dutch oven, or a deep fryer to 350°F (175°C). Use a thermometer to ensure the correct temperature, as this is key for crispy results without excessive greasiness. Carefully lower the croquettes into the hot oil in batches, being careful not to overcrowd the pan. Fry for 2-3 minutes per side, turning as needed, until they are beautifully golden brown and crispy all over.
20. Drain and : Serve:
21. Use a slotted spoon to carefully remove the fried croquettes from the oil. Transfer them to a plate lined with paper towels to drain any excess oil. Serve them hot!

## SWAPS & NOTES

**Grits:** While quick-cooking grits are called for to speed up the process, you can use regular grits; just adjust the cooking time according to package directions and ensure they are very thick.

**Cheese:** Feel free to experiment with other cheeses like Monterey Jack, Colby, or a spicy pepper jack for an extra kick.

**Bacon:** Regular bacon can certainly be used in place of turkey bacon if preferred.

**Water:** Using chicken broth instead of water significantly enhances the savory depth of the grits.

## TIPS FOR SUCCESS

**Chill Thoroughly:** The most important tip!

Chilling the grits mixture completely is absolutely essential.

It makes shaping the croquettes a breeze and helps them hold their form during frying.

**Even Coating:** Ensure each croquette is fully coated in flour, egg, and breadcrumbs.

