

Shrimp & Grits w/Bacon Recipe for the Ultimate Southern Comfort Meal

2 1/2 cups chicken broth, preferably low sodium, divided



TIME
15 min

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INGREDIENTS

2 1/2 cups chicken broth, preferably low sodium, divided
2 cups whole milk
4 tablespoons butter, divided
3/4 cup stone-ground grits
1 cup sharp cheddar cheese, shredded
4 strips bacon, or 2 to 3 thick-cut slices
1 pound jumbo shrimp, peeled and deveined
Kosher salt, to taste
Black pepper, to taste
Thinly sliced green onions, optional for garnish
Red bell pepper, optional

DIRECTIONS

1. Cook the grits: In a medium-sized pot, bring 2 cups of the chicken broth, the milk, 3 tablespoons of the butter, and a pinch of salt to a gentle boil.
2. Add the grits and whisk well. Lower the heat and simmer for about 15 minutes, whisking every few minutes, until the grits are soft and creamy.
3. Cover and remove from the heat. They will continue softening as they sit.
4. Cook the bacon: In a nonstick or cast iron skillet, cook the bacon until crispy. Transfer it to a paper towel-lined plate.
5. Once the bacon cools, chop it into small pieces.
6. Drain all but about 2 tablespoons of the bacon grease from the skillet.
7. Prepare the shrimp: Rinse the shrimp under cold water and pat dry. Season with salt and pepper, keeping in mind that some shrimp may already contain sodium. Add any extra seasoning you like, and bell peppers if using.
8. Cook the shrimp in the bacon grease for about 2 to 3 minutes per side, or until just cooked through.
9. Finish the shrimp mixture: Add the remaining tablespoon of butter and the final 1/2 cup of chicken broth to the skillet with the shrimp. Stir until the butter melts and the broth is hot.
10. Taste and add salt if needed.
11. Finish the grits: Stir the shredded cheddar cheese into the warm grits until fully melted. Taste and adjust the salt if necessary.
12. Serve: Spoon the grits into bowls or onto plates. Top with the shrimp mixture, making sure to spoon some of

the skillet liquid over the grits.

13. Finish with the chopped bacon and sliced green onions if using. Serve right away.

SWAPS & NOTES

Stone-ground grits give this dish the best texture and flavor, with a creamy finish that feels more homemade and hearty than quick grits.

If you use another type, the cook time may need to be adjusted.

Sharp cheddar adds richness and a little bite to the grits, which works beautifully with the shrimp and bacon.

Mild cheddar can work too, but sharp cheddar gives the dish more personality.

TIPS FOR SUCCESS

Whisk the grits when you first add them and again every few minutes while they cook.

This helps keep them smooth and creamy.

They only need a short time in the skillet, and they are best when they stay tender and juicy.

Taste both the shrimp mixture and the grits before serving.

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