North Carolina BBQ Shrimp and Grits

Ingredients

Smoky Cheese Grits

- 1 cup (4 packets) Quaker® Instant Grits -Cheddar Cheese Flavor
- 1 cup chicken or vegetable stock, no sodium
- 1 cup non-fat milk
- 1/4 cup smoked gouda, shredded

BBQ Shrimp

- 2 slices thick cut bacon, cut into 1/2" pcs
- 1 lb peeled and deveined shrimp
- 1 tsp black pepper
- 3 cloves garlic, minced
- 1 tbsp onion, minced
- 2 tbsp Worcestershire sauce
- 1/2 cup BBQ sauce
- 1 tsp unsalted butter or oil
- 1 tbsp hot sauce
- 2 scallions, chopped for garnish

How to make it

[title]For the Smoky Cheese Grits:

- In a heavy bottomed pot heat milk and stock over medium high heat, bring to a boil. When mixture comes to a boil, gradually add grits while whisking. Decrease heat to low and cover. Whisk every few minutes to prevent grits from sticking. Cook for 2 min or until grits are smooth and creamy.
- 3. Remove from heat and slowly add in cheese while stirring. Set aside.







TOTAL

TIME

45 min

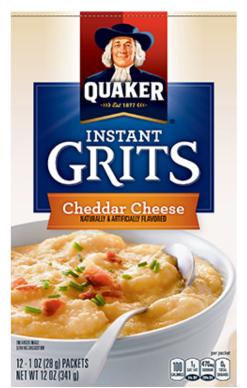


PREP TIME 30 min

COOK TIME 15 min

SERVINGS

Made with



Quaker® Instant Grits - Cheddar Cheese Flavor

[title]For the BBQ Shrimp:

- 5. Combine Worcestershire sauce, BBQ sauce and black pepper in a bowl or ziplock bag. Add shrimp to sauce and refrigerate for 30 to 60 min.
- 6. Cook bacon until crispy, drain, pat dry, reserve.
- 7. Remove shrimp from marinade and set aside.
- In a medium sauce pot over medium heat melt butter, sauté onions until translucent (3-4 min), add garlic and sauté 1-2 min until fragrant. Add shrimp marinade, bring to simmer, add shrimp and cook 3-4 minutes. When shrimp are fully cooked, remove from sauce and set aside.
- Add a large serving spoon scoop of cheesy grits to a shallow bowl, top with several BBQ shrimp, bacon pieces and scallions for garnish. ENJOY!