

South Carolina Low Country Bacon Shrimp and Grits



Ingredients

- 1 cup Quaker® Old Fashioned - Standard Grits
- 4 cups water
- 1/4 tsp salt, kosher
- 2 tbsp butter, unsalted
- 1/2 cup white cheddar cheese, shredded
- 4 slices bacon, thick, med dice
- 2 lb shrimp, 26-30 deveined, peeled
- 2 tsp garlic powder
- 2 tsp onion powder
- 1 tsp paprika
- 1/4 tsp salt, kosher
- 1/2 tsp black pepper, cracked
- 1/2 tbsp AP flour
- 1 whole white onion, med dice
- 1/2 cup button mushrooms, sliced (optional)
- 2 whole poblano or green bell pepper, med dice, remove seeds as needed
- 1 tbsp canola oil
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp paprika
- 1/4 tsp black pepper, cracked
- A pinch of salt
- 4 garlic cloves, med-large, finely chopped
- 1 tbsp tomato paste
- 8 oz can chopped tomato
- 3/4 cup chicken stock, unsalted
- 2 tbsp scallions, thinly sliced
- 1 tsp Worcestershire sauce

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	45 min	60 min	4

Made with



Quaker® Old Fashioned - Standard Grits

- 1/2 lemon, large, fresh
- 1/2 tbsp parsley, fresh, chopped

How to make it

1. Begin by seasoning the peeled and deveined shrimp in salt, black pepper, paprika, garlic powder, onion powder and flour and set aside.
2. Then begin cooking the grits. Bring the water to a boil with 2 tsp salt. Stir in the grits and lower the heat to low. Allow the grits to cook on a low simmer, partially covered for 30-35 min. Stir frequently. When the grits are ready add butter, white cheddar cheese, and season with salt to taste.
3. In a separate sauté pan on med-low heat, render the fat from the bacon and cook until crispy. Set the bacon aside then add the shrimp and sauté in the bacon fat and set aside.
4. If needed add some canola oil and sauté the poblano peppers and onion until soft translucent. Season with salt, black pepper, onion powder, garlic powder, and cayenne pepper. Add the garlic and sauté until aromatic, then add the flour and mix. Next mix the vegetable base with the tomato paste and then add in the tomatoes. Mix together until fully incorporated before deglazing pan with chicken stock (can also use seafood stock). Mix and allow fond from base of pan to release while agitating to create gravy.
5. Add the Worcestershire sauce, scallions and shrimp then mix until everything is fully coated.
6. Plate the grits first and then add the shrimp and gravy on top. Garnish freshly chopped parsley, the reserved bacon, and a squeeze of fresh lemon juice.