



Crooks Corner Shrimp and Grits

Servings: 4 servings

Ingredients

2 cups water
1 (14-ounce) can chicken broth
3/4 cup half-and-half
3/4 teaspoon salt
1 cup regular grits
3/4 cup shredded Cheddar cheese
1/4 cup grated Parmesan cheese
2 tablespoons butter
1/2 teaspoon hot sauce
1/4 teaspoon white pepper
3 bacon slices
1 pound medium-size shrimp, peeled and deveined
1/4 teaspoon black pepper \$
1/8 teaspoon salt
1/4 cup all-purpose flour
1 cup sliced mushrooms \$
1/2 cup chopped green onions
2 garlic cloves, minced
1/2 cup low-sodium, fat-free chicken broth
2 tablespoons fresh lemon juice \$
1/4 teaspoon hot sauce
Lemon wedges

Directions

Bring first 4 ingredients to a boil in a medium saucepan; gradually whisk in grits. Reduce heat, and simmer, stirring occasionally, 10 minutes or until thickened. Add Cheddar cheese and next 4 ingredients. Keep warm.

Cook bacon in a large skillet until crisp; remove bacon, and drain on paper towels, reserving 1 tablespoon drippings in skillet. Crumble bacon, and set aside.

Sprinkle shrimp with pepper and salt; dredge in flour.

Sauté mushrooms in hot drippings in skillet 5 minutes or until tender. Add green onions, and sauté 2 minutes. Add shrimp and garlic, and sauté 2 minutes or until shrimp are lightly brown. Stir in chicken broth, lemon juice, and hot sauce, and cook 2 more minutes, stirring to loosen particles from bottom of skillet.

Serve shrimp mixture over hot cheese grits. Top with crumbled bacon; serve with lemon wedges.

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