

Southern Shrimp and Cheesy Grits

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-shrimp-and-cheesy-grits-recipe>

Ingredients:

- 3 cups chicken stock
- 1 pinch kosher salt
- 1 cup grits quick corn, or regular...not instant
- 3 tablespoons heavy cream
- 3 tablespoons unsalted butter
- 2 cups sharp cheddar cheese shredded
- 8 slices slab bacon cut into 1 to 2-inch pieces
- 1 pound large shrimp shelled and deveined
- black pepper
- 3 garlic cloves minced, should be a heaping teaspoon
- 3 tablespoons flat leaf parsley chopped
- 4 scallions white and green parts, chopped, 3 for cooking, 1 for garnish, optional
- 1 teaspoon smoked paprika
- 1 tablespoon Worcestershire sauce
- 3 hot sauce good shakes of, ie, Tabasco
- 4 teaspoons fresh lemon juice usually the juice of 1 whole lemon

Nutrition:

1. Calories: 700 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 145 milligrams
4. Fat: 59 grams
5. Fiber: 1 grams
6. Protein: 28 grams
7. SaturatedFat: 29 grams
8. Sodium: 1520 milligrams
9. Sugar: 5 grams

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