

Shrimp and Grits (version 1)

<http://www.saveur.com/shrimp-and-grits-recipe>

Very delicate flavor

Serves: 4

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NOTE: TdeH instant grits may also be substituted)

1 cup white or yellow stone-ground grits
3/4 cup grated cheddar
1/4 cup parmesan
2 Tbsp. unsalted butter
Kosher salt
2 Tbsp. canola oil
4 slices bacon, chopped
1 lb. medium shrimp (about 30), peeled
Freshly ground black pepper
6 button mushrooms, thinly sliced
1 clove garlic, finely chopped
1/2 cup chicken broth
1 Tbsp. fresh lemon juice, plus 4 lemon wedges
1/2 tsp. hot sauce, preferably Tabasco
4 scallions, thinly sliced

1. Heat serving plates and dinner plates.
2. In a 2-qt. saucepan, bring 4 cups water to a boil over high heat. Reduce heat to low and whisk in grits. Cook, whisking frequently, until grits are tender and creamy, 30–40 minutes. (Whisk in more water for thinner grits.) Whisk in cheddar, Parmesan, and 1 tbsp. butter and season with salt; cover and set aside.
3. Heat oil in a 12" skillet over medium heat. Add bacon and cook, stirring occasionally, until crisp, about 10 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate; set aside. Reserve cooking fat in skillet.
4. Season shrimps with salt and pepper. Over medium-high heat, add shrimp to skillet and cook, turning once, until bright pink, about 2 minutes. Transfer shrimp to a plate with a slotted spoon. Lower heat to medium; add mushrooms to skillet and cook, stirring occasionally, until tender, 5 minutes. Add garlic and cook until golden, 1 minute. Raise heat to high, add chicken broth, and scrape bottom of skillet with a wooden spoon. Cook until broth reduces by half, 3 minutes. Return shrimp to skillet along with the lemon juice, remaining butter, and hot sauce and cook, stirring frequently, until sauce thickens, about 1 minute.
5. Divide grits between 4 bowls; top each with shrimp and its sauce. Garnish each bowl with bacon, scallions, and lemon wedges.



Photography: Andre Baranowski