

# Shrimp and Grits



Recipe courtesy of Bobby Flay

Show: FoodNation with Bobby Flay Episode: FoodNation U.S.A.

Level: Easy  
Total: 40 min  
Prep: 15 min  
Cook: 25 min  
Yield: 4 servings

## Ingredients:

- 4 cups water
- Salt and pepper
- 1 cup stone-ground grits
- 3 tablespoons butter
- 2 cups shredded sharp cheddar cheese
- 1 pound shrimp, peeled and deveined
- 6 slices bacon, chopped
- 4 teaspoons lemon juice
- 2 tablespoons chopped parsley
- 1 cup thinly sliced scallions
- 1 large clove garlic, minced

## Directions:

**1** Bring water to a boil. Add salt and pepper. Add grits and cook until water is absorbed, about 20 to 25 minutes. Remove from heat and stir in butter and cheese.

**2** Rinse shrimp and pat dry. Fry the bacon in a large skillet until browned; drain well. In grease, add shrimp. Cook until shrimp turn pink. Add lemon juice, chopped bacon, parsley, scallions and garlic. Saute for 3 minutes.

**3** Spoon grits into a serving bowl. Add shrimp mixture and mix well. Serve immediately.

