



North Carolina BBQ Shrimp and Grits

 **SERVINGS**

4

 **COOKING TIME**

15 min

This North Carolina BBQ Shrimp and Grits recipe features succulent shrimp coated in a tangy barbecue sauce, served over creamy stone-ground grits for a delightful Southern-inspired dish.

Ingredients

Smoky Cheese Grits

- 1 cup (4 packets) [Quaker® Instant Grits - Cheddar Cheese Flavor](#)
- 1 cup chicken or vegetable stock, no sodium
- 1 cup non-fat milk
- 1/4 cup smoked gouda, shredded

BBQ Shrimp

- 2 slices thick cut bacon, cut into 1/2" pcs
- 1 lb peeled and deveined shrimp
- 1 tsp black pepper
- 3 cloves garlic, minced
- 1 tbsp onion, minced
- 2 tbsp Worcestershire sauce
- 1/2 cup BBQ sauce
- 1 tsp unsalted butter or oil
- 1 tbsp hot sauce
- 2 scallions, chopped for garnish

Cooking Instructions

For the Smoky Cheese Grits:

1. In a heavy bottomed pot heat milk and stock over medium high heat, bring to a boil. When mixture comes to a boil, gradually add grits while whisking. Decrease heat to low and cover. Whisk every few minutes to prevent grits from sticking. Cook for 2 min or until grits are smooth and creamy.
2. Remove from heat and slowly add in cheese while stirring. Set aside.

For the BBQ Shrimp:

3. Combine Worcestershire sauce, BBQ sauce and black pepper in a bowl or ziplock bag. Add shrimp to sauce and refrigerate for 30 to 60 min.
4. Cook bacon until crispy, drain, pat dry, reserve.
5. Remove shrimp from marinade and set aside.
6. In a medium sauce pot over medium heat melt butter, sauté onions until translucent (3-4 min), add garlic and sauté 1-2 min until fragrant. Add shrimp marinade, bring to simmer, add shrimp and cook 3-4 minutes. When shrimp are fully cooked, remove from sauce and set aside.
7. Add a large serving spoon scoop of cheesy grits to a shallow bowl, top with several BBQ shrimp, bacon pieces and scallions for garnish. ENJOY!