

# North Carolina BBQ Shrimp and Grits



## Ingredients

### Smoky Cheese Grits

- 1 Cup Quaker® Instant Grits - Cheddar Cheese Flavor (4 Packets)
- 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 Tbls Worcestershire Sauce
- 1/2 Cup BBQ Sauce
- 1 Tsp Unsalted Butter or Oil
- 1 Tbsp Hot Sauce
- 2 Scallions – Chopped for Garnish

## How to make it

[title]For the Smoky Cheese Grits:

2. 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 Mins or until grits are smooth and creamy.
3. Remove from heat and slowly add in cheese while stirring. Set aside

[title]For the BBQ Shrimp:



PREP  
TIME

-



COOK  
TIME

-



TOTAL  
TIME

-



SERVING

4

## Made with



Quaker® Instant Grits - Cheddar Cheese Flavor

5. Combine Worcestershire sauce, BBQ sauce and black pepper in a bowl or ziplock bag. Add shrimp to sauce and refrigerate for 30 – 60 min.
6. Cook bacon until crispy, drain, pat dry, reserve.
7. Remove shrimp from marinade and set aside.
8. In a medium sauce pot over medium heat melt butter, Sautee onions until translucent (3-4min), 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.
9. 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!