Creamy Southern Style Shrimp & Grits with Bacon

Makes ten 8oz. portions

Ingredients

To prepare Grits:
2 cups – Half & Half
2 cups – Water
1 Stick (4 oz.) – Unsalted Butter
1 tsp. – Kosher Salt
5 ¼ oz. (or about 1 cup) – Plain Grits

To prepare Shrimp:
Step 1
1 tsp. – Vegetable Oil
½ Large – Yellow Onion, diced
2 Medium – Celery Ribs, diced
2 Tbsp. – Tomato Paste
1 cup – Dry White Cooking Wine
1 cup – Water

Step 2
1 Tbsp. – Vegetable Oil
1 ½ lb. – Raw Shrimp
3 Tbsp. – Unsalted Butter
1 tsp. – Tabasco Hot Sauce

For toppings:
Crispy Crumbled Bacon
Fresh Chives
Diced Fresh Tomatoes
Shredded Cheddar Cheese
Shredded Parmesan Cheese

Preparation

To prepare Grits:
Bring half & half, water, and butter to a simmer in a large saucepan. Season with salt.
Slowly whisk in the grits and cook, stirring constantly, and simmer for 45-60 minutes, until fully cooked and thick.

To prepare Shrimp:
Step 1
Heat oil over medium heat in a saucepan, add diced onions and celery. Sauté until translucent.
Add tomato paste and sauté for about 1 minute.
Deglaze with white wine and cook to reduce wine by half.
Add water and simmer for 15-20 minutes. Strain liquid to remove vegetable pieces.

Step 2
Heat oil over medium high heat in a pan. Sauté shrimp until firm. The exterior should be pink and the flesh slightly opaque (60% done).
Deglaze pan with liquid from step 1. Bring to a simmer and cook until shrimp are cooked through (145 degree internal temperature).
Add butter and mix well to emulsify. Season with hot sauce.
Serve shrimp over hot grits and garnish with toppings.