

Shrimp and Grits Casserole

Active: 25 minutes

Total Time: 1 hour

Yield: serves 6

By: SouthernLiving.com

Ingredients:

- 2 cups whole milk
- 2 1/4 cups heavy cream, divided
- 1 cup uncooked quick-cooking grits
- 1/4 cup butter
- 1 large egg, lightly beaten
- 8 ounces sharp Cheddar cheese, shredded (about 2 cups)
- 1 1/2 teaspoons kosher salt, divided
- 5 thick-cut bacon slices, chopped (about 1 cup)
- 1/2 cup finely chopped red onion (from 1 small onion)
- 1/2 cup finely chopped red bell pepper (from 1 small bell pepper)
- 2 garlic cloves, minced (about 1 Tbsp.)
- 1/3 cup all-purpose flour
- 1 pound medium peeled, deveined raw shrimp
- 1/2 cup (4 oz.) dry white wine
- 1 cup chicken broth
- 1 tablespoon chopped fresh flat-leaf parsley
- 2 teaspoons fresh thyme leaves
- 1/2 teaspoon black pepper

- 1/8 teaspoon cayenne pepper
- 1/4 cup sliced scallions

Directions:

1. Preheat oven to 350°F. Coat an 11- x 7-inch baking dish with cooking spray. Bring milk and 2 cups of the heavy cream to a boil in a medium saucepan over medium-high. Stir in grits and butter; let mixture return to a boil, whisking often. Reduce heat to medium; cook, whisking constantly, until grits are tender, 5 to 7 minutes. Remove from heat; stir in egg, cheese, and 1 teaspoon of the salt. Spoon mixture into prepared baking dish. Cover; bake until mixture is set, 35 to 40 minutes.
2. Meanwhile, cook bacon in a large saucepan over medium-high, stirring occasionally, until crisp, about 8 minutes. Drain on paper towels, reserving 3 tablespoons drippings in pan. Add onion and bell pepper to pan. Cook over medium-high, stirring often, until softened, about 3 minutes. Add garlic; cook, stirring constantly, 30 seconds. Add flour; cook, stirring constantly, 1 minute. Add shrimp; cook, stirring constantly, until shrimp are pink, about 3 minutes. Add wine; cook, stirring constantly, until thickened, 2 minutes. Stir in broth, parsley, thyme, black pepper, cayenne pepper, and remaining 1/4 cup heavy cream and 1/2 teaspoon salt.
3. Spoon shrimp mixture over baked grits casserole using a slotted spoon; sprinkle with scallions and cooked bacon. Pour shrimp gravy from pan into a serving bowl; serve alongside casserole.