

# Creamy Bacon-Mushroom Shrimp and Grits

**Cook time: 35 min.**

**Serves 4**

## **Ingredients**

4 servings Grits  
3 slices Bacon chopped  
2 tbsp Olive oil  
1 Onion small, finely minced  
1 clove Garlic large, minced  
1/3 cup Celery chopped fine  
1/3 cup Green pepper chopped fine  
1 sprig Thyme  
1 Bay leaf  
1 cup Mushrooms sliced  
1 pound Gulf shrimp medium, peeled, deveined  
1 cup Half and half milk  
1/2 tsp Ground cayenne pepper  
1 dash Hot pepper sauce  
2 tsp Lemon juice  
Parsley chopped

## **Directions**

1. Prepare grits according to package directions; set aside and keep warm. Fry bacon until crisp then remove from pan and set aside.
2. Pour off all but 1 tablespoon of fat in the pan and add olive oil to bacon fat; heat over medium-high heat. Add onion, garlic, celery, green pepper, thyme, bay leaf and mushrooms; sauté until soft. Add Gulf shrimp and cook until pink and cooked through.
3. Stir in cream, bacon, cayenne pepper, hot sauce and lemon juice; simmer until heated through. In individual bowls or plates, spoon Gulf shrimp over grits; sprinkle with parsley and serve.