

Warm Cheddar Cheese Grits with Shrimp, Turkey Bacon and Scallions  
Recipe by Chef G. Garvin - Dining In

Start to finish: 35 minutes

Serves 8

8 ounces shrimp, medium and in their shells  
4 cups water  
1 1/2 cups regular grits, not quick-cooking  
1/2 cup turkey bacon, diced  
1 tablespoon olive oil  
1 cup shredded mild cheddar cheese (reduced fat)  
2 tablespoons unsalted butter  
1 teaspoon kosher salt  
1/2 teaspoon ground white pepper  
1/2 cup scallion

Method:

1. Clean shrimp, removing shells; use tip of knife to remove veins. Pat dry with paper towels. Set aside. In a large saucepan, bring water and grits to a boil; reduce heat. Simmer for 15 to 20 minutes or until tender.
2. Meanwhile, in a large sauté pan, sauté pancetta over medium heat about 12 minutes or until crispy. Remove from pan; set aside. Add olive oil to pan; heat over medium heat. Add shrimp; sauté about 2 minutes or until shrimp are done and firm to the touch. Remove shrimp from pan; set aside.
3. Add pancetta, cheddar cheese, butter, salt and white pepper to grits, stirring until cheese and butter are melted. Transfer to a serving dish; top with shrimp and scallions.