



Charleston Shrimp n Gravy

Oscar · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

This shrimp n gravy an original Charleston favorite is usually served as shrimp n grits. Serve over fresh hot grits, rice, or biscuits.

Ingredients

- 3 slices bacon - 2 tablespoons butter - 4 tablespoons all-purpose flour
- divided - 1 onion
- chopped - 1 green bell pepper
- seeded and chopped - 1 pound large shrimp
- peeled and deveined - 2 teaspoons seasoned salt with no MSG - ground black pepper to taste - 1/2 teaspoon garlic powder
- or to taste - 1 1/2 cups chicken stock - 1 green onion
- chopped

Instructions

1. Cook bacon in a large skillet over medium heat until browned. Drain bacon on a paper towel-lined plate. Set aside. Add butter to bacon drippings in the skillet. When butter begins to sizzle
2. sprinkle with 3 tablespoons flour. Reduce heat to medium-low and cook
3. stirring frequently
4. until dark brown
5. about 12 minutes. Do not let roux scorch; reduce heat if needed. When roux reaches dark brown
6. increase heat to medium-high and add onion and bell pepper. Cook and stir just until softened
7. 2 to 3 minutes. Meanwhile
8. place shrimp in a medium bowl and toss with seasoned salt
9. pepper
10. garlic powder
11. and remaining 1 tablespoon flour. Add shrimp mixture to onion mixture in the skillet and stir constantly for 1 minute. Whisk in chicken stock and reduce heat to low. Cook until broth is thickened
12. 1 to 2 minutes. Do not overcook shrimp. Sprinkle with green onion and remove from heat. Serve shrimp and gravy over fresh hot grits
13. rice
14. or biscuits. Crumble bacon slices on top.