

Cheesy Garlic and Butter Shrimp and Grits

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Ingredients

Grits:

- 2 cups uncooked stone-ground grits
- 6 cups water
- 1/4 cup heavy cream
- 1 1/2 cup sharp cheddar cheese, grated
- 1/2 cup Parmesan, grated
- 3 tablespoons butter
- 2 teaspoons salt
- 1 teaspoons freshly ground pepper

Shrimp:

- 24 large shrimp, peeled and deveined
- 1 1/4 sticks butter, sliced into pats
- 3 cloves garlic, minced
- 2 1/2 tablespoons olive oil
- salt and pepper, to taste

Directions

Combine grits and water in slow cooker and let grits settle to the bottom. Skim any solids off the top of the water. Cover and cook on low for 7-8 hours or overnight. Stir and add in cream, cheeses, salt, pepper and butter.

Preheat oven to 350° F.

Toss shrimp in olive oil and minced garlic, and season with salt and pepper. Spread out on a baking tray. Place in oven and cook for 6-8 minutes, or until shrimp is pink, opaque and cooked through. Add butter directly to baking tray and toss shrimp in it.

Spoon grits into bowls and add shrimp and butter on top.