

# Cheesy Garlic and Butter Shrimp and Grits

## 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.