

Shrimp and Cheesy Grits

Ingredients:

6 cups Water
2 cups instant Grits
8 oz Sharp Cheddar cheese, shredded
8 tbsp unsalted Butter
Kosher Salt and freshly ground Pepper to taste.
3 lbs large Shrimp, peeled and deveined
4 large Garlic cloves, minced
Pinch of Cayenne pepper
Juice of 1 lemon
4 tbsp chopped Parsley

Preparation:

Bring water to boil in a saucepan over high heat, covered.
Uncover and slowly whisk in the grits, 2 tbsp salt and 1 tsp lemon.
Reduce the heat to medium-low and cook, stirring occasionally, until thickened, following the directions on the package.
Stir in the cheese and 4 tbsp butter.
Remove from the heat and season with salt and pepper if necessary.
Cover to keep warm.
Meanwhile, season the shrimp with salt and pepper.
Melt the remaining butter in a large skillet over medium high heat.
Add the shrimp, garlic and cayenne and cook, tossing until the shrimp are pink, 3 to 4 minutes.
Remove from the heat and add 4 tbsp water, the lemon juice and parsley, stir to coat the shrimp with the sauce.
Season with salt and pepper, if needed.
Divide the grits between plates and top with shrimp and sauce.