

Our State eats



Shrimp & Creamy Grits

Yields: 6 servings.

- 3 cups water**
- 1 cup cream or heavy cream**
- ¼ cup (½ stick) butter**
- 1 teaspoon salt**
- 1 cup stone-ground grits**
- 1½ pounds shrimp; deveined, peeled, cooked, and cooled to room temperature**
- 1 cup extra-sharp Cheddar cheese, finely shredded**
- 2 garlic cloves, minced (add more or less to taste)**

Bring the water, cream, butter, and salt to a boil in a large saucepan over medium-high heat. Reduce the heat to low, and whisk in the grits. Simmer, covered, for 15 to 20 minutes or until the grits are tender and creamy, stirring occasionally. Stir in the shrimp, cheese, and garlic. Cook for 1 to 2 minutes or until heated through, stirring occasionally. Garnish with finely chopped chives or green onions. You may sauté the shrimp in butter and serve on top of the grits instead of adding to the grits.

Subscribe to the Our State Eats newsletter and get recipes weekly.
Go to ourstate.com/os-newsletters