

Our State eats

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Shrimp & Cheese Grits Casserole

Yield: 4 servings.

- 4 cups chicken broth
- 1½ teaspoons kosher salt
- 1 cup yellow stone-ground grits
- ½ cup half-and-half
- ¼ cup cooking sherry
- 1 cup sharp cheese, shredded
- 1 cup Gouda, shredded
- 2 large eggs, lightly beaten
- 2 tablespoons olive oil, divided
- 2 tablespoons unsalted butter, divided
- 6 green onions, chopped
- 1 medium sweet onion, chopped
- 1 celery stalk, chopped
- 1 red bell pepper, chopped
- 1 clove garlic, minced
- 1 teaspoon ground black pepper
- 1 pound medium fresh shrimp, peeled, tails left on
- 1 teaspoon smoked paprika
- ¼ teaspoon freshly grated nutmeg

Preheat oven to 350°. In a large saucepan, combine broth and ½ teaspoon salt. Bring mixture to a rolling boil; stir in grits. Cover, reduce heat to medium, and cook, stirring occasionally,



until liquid is absorbed and grits are tender, about 20 minutes. Stir in half-and-half, sherry, and cheese; remove from heat. Gradually whisk in eggs until smooth.

In a 10-inch cast-iron skillet, heat 1 tablespoon butter and 1 tablespoon olive oil over medium-high heat. Add onions, celery, red bell pepper, garlic, ½ teaspoon salt, and ½ teaspoon black pepper. Cook, stirring frequently, until tender, about 5 minutes. Add grits mixture to onion mixture; stir to

combine. Bake until set, approximately 30 to 35 minutes. Remove from oven and allow to sit for 10 minutes.

In a nonstick skillet, heat remaining olive oil over medium-high heat. Sprinkle shrimp with ½ teaspoon salt, ½ teaspoon black pepper, paprika, and nutmeg. Add shrimp to skillet; cook until pink and cooked through, 3 to 4 minutes. Spoon shrimp and 1 tablespoon melted butter over grits. Garnish with green onion and serve immediately.

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