



S I E R R A
GOLD
S E A F O O D

Creamy, cheesy, and full of flavor with a kick of Cajun spice!

Garlic Butter Shrimp & Grits

For the grits:

- 4 cups water (or half water, half milk for creamier texture)
- 1 cup stone-ground grits
- 2 tbsp butter
- 1 cup shredded sharp cheddar cheese
- Salt and pepper, to taste

For the shrimp:

- 1 lb fresh shrimp, peeled and deveined
- 3 tbsp butter
- 3 cloves garlic, minced
- ½ tsp smoked paprika
- ½ tsp Cajun seasoning
- Juice of ½ lemon
- 2 tbsp chopped parsley

Instructions:

- Bring water to a boil, add grits, and cook according to package directions until thick and creamy. Stir in butter, cheese, salt, and pepper.
- In a large skillet, melt butter over medium heat. Add garlic and cook until fragrant.
- Toss in shrimp, paprika, and Cajun seasoning. Cook 2–3 minutes per side until shrimp are pink and opaque.
- Add lemon juice and parsley, then spoon shrimp and butter sauce over a bed of warm grits.

Tasty Topping Ideas:

- Extra Sharp Cheddar or Smoked Gouda – melt a little more on top for creamy, cheesy perfection.
- Crispy Bacon Crumbles – adds crunch and a smoky bite.
- Sautéed Peppers or Jalapeños – for a little color and spice.
- Caramelized Onions or Garlic Butter Drizzle – adds depth and richness.
- Roasted Cherry Tomatoes – adds sweetness and acidity.