

Classic Shrimp and Grits: Rich, Creamy & Southern Comfort

Rich & Creamy Shrimp and Grits: A True Southern Comfort!



TIME
20-30 min

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INGREDIENTS

1 cup stone-ground grits
4 cups water or chicken broth
1 cup shredded cheddar cheese (sharp or medium)
2 tablespoons unsalted butter
1 lb large shrimp, peeled and deveined
1 tablespoon olive oil or unsalted butter (for cooking shrimp)
2 cloves garlic, minced
½ teaspoon paprika
Salt and black pepper to taste
Optional: chopped green onions or crumbled cooked bacon for garnish

DIRECTIONS

1. Cook the Grits: In a medium-sized saucepan, bring the 4 cups of water or chicken broth to a boil over medium-high heat. Once boiling, slowly whisk in the 1 cup of stone-ground grits. Reduce the heat to low, cover the pot, and let the grits simmer according to package instructions (typically 20-30 minutes), stirring occasionally to prevent sticking, until they are thick, creamy, and tender.
2. Finish the Grits: Once the grits are cooked, remove them from the heat. Stir in the 1 cup shredded cheddar cheese and 2 tablespoons unsalted butter until completely melted and smooth. Season the grits generously with salt and black pepper to taste. Keep them warm while you prepare the shrimp.
3. Cook the Shrimp: In a large skillet, heat 1 tablespoon olive oil or unsalted butter over medium heat. Add the 2 cloves minced garlic and sauté for about 1 minute until fragrant, being careful not to let it burn. Add the 1 lb peeled and deveined shrimp to the skillet, along with ½ teaspoon paprika, and a pinch of salt and black pepper. Cook the shrimp for 3-4 minutes, stirring occasionally, until they turn pink and opaque and are cooked through. Avoid overcooking, as shrimp can become tough quickly.
4. Assemble and Serve: Spoon a generous serving of the warm, cheesy grits into individual bowls. Top the grits with the perfectly cooked, seasoned shrimp. If desired, garnish with chopped green onions for freshness and color, or crumbled cooked bacon for extra savory crunch. Serve immediately and enjoy your rich and creamy Southern delight!

SWAPS & NOTES

Grits: Stone-ground grits are recommended for their superior texture and flavor.

Instant or quick-cooking grits can be used for speed, but adjust liquid and cooking time per package directions.

Liquid for Grits: Cooking grits in chicken broth (or seafood broth) instead of just water adds a significant depth of savory flavor.

Cheese for Grits: Sharp or medium cheddar cheese is classic for its flavor and melt.

TIPS FOR SUCCESS

Whisk Grits Slowly: When adding grits to boiling liquid, whisk slowly to prevent lumps.

Stir Grits Frequently: Stone-ground grits require frequent stirring to prevent sticking and ensure creaminess.

Don't Overcook Shrimp: Shrimp cook very quickly.

Remove them from heat as soon as they turn pink and opaque to keep them tender and juicy.

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