Idiot's Kitchen Recipe – Pimento Cheese Shrimp & Grits

Recipe from idiotskitchen.com – original recipe

Ingredients:

1 pound large shrimp, peeled & deveined
5 cups water
1 cup grits – quick grits are fine but not instant
2 Tablespoons butter
½ cup onion, finely chopped
1 rib celery, finely chopped
1 Tablespoon Old Bay Seasoning
¼ cup heavy cream
1 heaping cup sharp cheddar cheese, shredded
3 Tablespoons chopped pimentos (from a jar)
Green Onions, chopped for garnish
Salt & Pepper

Bring 5 cups of water to boil in a deep sauce pan over high heat. Once the water is boiling, slowly pour 1 cup of grits into the pot, stirring continuously. Turn the heat down to medium low so that the grits bubble and simmer slowly, stirring occasionally to prevent sticking.

When the grits have cooked for 5 minutes and are starting to thicken, melt 2 Tablespoons of butter in a large non-stick skillet. Season 1 pound of peeled and deveined shrimp with 1 Tablespoon of Old Bay Seasoning and set aside.

Add the chopped onion and celery to the melted butter and sauté over medium high heat for 4-5 minutes until soft and golden but not browned. Add the seasoned shrimp to the pan, working them onto the bottom of the skillet, and cook quickly, only 2-3 minutes per side. When the shrimp have cooked through, add ¼ cup of heavy cream to the skillet to make a quick sauce. Season to taste with salt & pepper. Turn the heat off or to the lowest setting.

Add the cheddar cheese and pimentos to the grits and stir to melt and combine. I often add a little bit of the liquid from the jar of pimentos as well. Taste and season with salt and pepper as needed.

To serve, spoon the grits into the bottom of a shallow bowls. Divide the shrimp into 4 equal servings and place on top of the grits. Spoon any remaining pan sauce over the shrimp and garnish with chopped green onion tops.

Serves 4, is great leftover, and the pimento cheese grits make an AMAZING side dish all on their own!