



Lemon-Garlic Shrimp and Grits



Ingredients, Shrimp:

- 12 tbsp. cold unsalted butter, cut into pieces
- 4 garlic cloves
- ½ c. fresh parsley, roughly chopped
- Grated zest and juice of 1 lemon
- 1 tsp. crushed red pepper flakes
- 1 tsp. kosher salt
- 2 lb. large shrimp, peeled and deveined

Ingredients, for the Grits:

- 4 c. low-sodium chicken broth
- 1 ½ c. quick-cooking grits
- ½ tsp. kosher salt
- 2 c. grated pepper jack cheese (about 4 ounces)
- ½ c. mascarpone cheese

Method for the Shrimp:

1. Preheat the oven to 375°. Combine the butter and garlic in a food processor. Throw in the parsley, lemon zest, red pepper flakes, and salt. Pulse the mixture several times until everything is all mixed together. Add the lemon juice and pulse until creamy.
2. Arrange the shrimp in a single layer on a large baking sheet and dot with the butter mixture.
3. Roast until the shrimp are cooked through and pink, about 10 minutes. Transfer to a large bowl, making sure to drizzle all the herbed butter from the pan over the top, and toss.

Method for the Grits:

1. Bring the chicken broth and 2 cups water to a vigorous boil in a medium saucepan over high heat. Whisk in the grits and salt. Reduce the heat so that the grits boil but do not explode onto your hand as they thicken; cook, stirring frequently, for about 4 minutes.
2. Reduce the heat, stir in both cheeses and cook, stirring, until melted and thick, 3 to 4 minutes. Divide the grits among bowls and top with the shrimp and herbed butter.