

Riverboat Barbeque Shrimp & Grits

1 pound (16-20) shrimp, peeled, deveined & tail off
1 quart water
½ Tablespoon kosher salt
1 cup grits (or polenta)
2 eggs, beaten
¼ pound butter
1 ½ cups shredded cheddar cheese
Garlic & cayenne pepper to taste
Barbeque sauce
Diced peppers, garnish



Marinate shrimp overnight in your favorite barbeque sauce.

Bring water, kosher salt, butter, garlic and cayenne pepper to a boil. Add grits.

Stir 1 cup of hot grits into beaten eggs to temper. Stir egg and grit mixture into the rest of the grits.

Add shredded cheddar cheese and cook to desired thickness.

Pour hot grits into a sheet pan to about 3/8" thickness. Smooth surface with a spatula and refrigerate overnight.

Cut chilled grit cake with 1 3/4 - 2 inch muffin cutter and place on greased pan. Bake at 350 degrees until golden brown.

Grill shrimp and place on top of grit cake. Drizzle with barbeque sauce and garnish with diced peppers.