

Cajun Smoked Shrimp & Grits  
**BIG O SMOKEHOUSE.COM**





**HALPERNS'**

## CAJUN SMOKED SHRIMP & GRITS

Experience a flavorful addition to classic grits with Big O' Smokehouse Cajun Smoked Shrimp Dip. Elevate the dish with an irresistible smoky bite and balanced texture by adding Big O' Smokehouse Smoked Classic Shrimp!

### INGREDIENTS

- 8 oz Big O' Smokehouse Smoked Cajun Shrimp Dip**
- 2 cups** Stone-ground Grits
- 8 cups** Water
- 2 cups** Cheddar Cheese, shredded
- 1/2 cup** Heavy Cream
- 4 tbsp** Unsalted Butter
- 4 tbsp** Heavy Cream
- Salt & Pepper, as needed
- 8 oz Big O' Smokehouse Classic Smoked Shrimp**, optional

### INSTRUCTIONS

1. In a large saucepan, bring 8 cups of water to a boil.
2. Gradually whisk in 2 cup of stone-ground grits, stirring constantly to prevent clumps from forming.
3. Reduce the heat to low and cover the saucepan. Let the grits simmer for about 20-25 minutes, stirring occasionally, until they are thick and creamy.
4. Once the grits are cooked, stir in 1/2 cup of heavy cream and 4 tablespoons of unsalted butter until well combined.
5. Gradually add 2 cups of shredded cheddar cheese to the grits, stirring continuously until the cheese is melted and the grits are smooth and creamy.
6. Stir in 8 ounces of Big O' Smoked Cajun Shrimp Dip.
7. Taste and season with salt and pepper if needed. Transfer the Smoked Cajun Shrimp and Grits to a serving bowl or individual plates. Serve hot and enjoy!

### GARNISH

Add **Big O' Smokehouse Classic Smoked Shrimp** and serve with Cheddar Chorizo Cornbread!

**CAJUN SMOKED SHRIMP DIP: #356740 | CLASSIC SMOKED SHRIMP: #500444**