

Smoked Gouda Cheese Grits & BBQ Shrimp

Yield: 4 min
Total Time: 95 min

Recipe from: <https://www.recipeschoose.com/recipes/great-southern-gouda-grits-recipe>

Ingredients:

- 4 beaten eggs
- 1/2 cup half & half
- 8 ounces smoked gouda shredded
- 8 ounces sharp cheddar shredded
- 1 teaspoon minced garlic
- 2 cups grits quick cook
- 1/4 teaspoon pepper
- 1/2 teaspoon salt
- 6 cups chicken broth
- 1/4 stick butter
- 2 pounds shrimp large Gulf, in their shells
- 1/4 teaspoon black pepper
- 2 tablespoons olive oil
- 1 1/2 tablespoons minced garlic
- 3 bay leaves
- 1/4 cup lemon juice
- 2 cups water
- 1/2 cup Worcestershire sauce
- 1/4 cup chardonnay
- 1/4 teaspoon salt
- 2 cups heavy cream
- 2 tablespoons butter melted
- 3 tablespoons Creole seasoning
- chopped chives for garnish, optional