

Sweetwater 420 Shrimp and Cheddar Cheese Grits

INGREDIENTS:

4 C Water

Salt and Pepper

1 C Stone Ground Grits

2 C Sharp Cheddar Cheese,
shredded

5 Tbsp Butter, divided

3 Tbsp Olive Oil

1 lb Shrimp, peeled & deveined

1 Large Clove Garlic, minced

1 C Scallions, thinly sliced

4 tsp Lemon Juice

1 Tbsp Cayenne Seasoning

1 Bottle Sweetwater 420 Beer

2 Tbsp Parsley, chopped

DIRECTIONS:

Bring water to a boil. Add salt, pepper and grits. Cook until water is absorbed (20-25 minutes). Remove from heat. Add cheese and half of butter. Stir well.

Heat oil in large skillet, add shrimp. When shrimp are halfway done add garlic, scallions, lemon juice and cayenne seasoning. When shrimp is fully cooked add in Sweetwater 420 Beer and reduce for 2 minutes. Remove from heat. Add remaining butter and parsley.

Spoon grits onto serving plate, top with shrimp. Enjoy!



Pair with
Sweetwater
420 Beer.

Recipe provided by Hyatt Atlanta Perimeter at Villa Christina

Hyatt Atlanta Perimeter at Villa
Christina - Dining Room

