

Shrimp and Grits

Veggie Sauté and Shrimp

- 4 tablespoons butter, divided
- 1 ear of corn, shucked, kernels cut off (farm)
- 1 cup scallions (about 1 bunch), chopped (farm)
- 1 pound shrimp, peeled and deveined
- 1/8 teaspoon cayenne pepper
- Zest of 1 lemon, divided in half
- Salt and pepper, to taste
- 2 tablespoons garlic chives, chopped (farm)
- Lemon wedges for serving

Directions

1. In a skillet, brown 2 tablespoons butter over medium-high heat. Add the corn, scallions. Sauté, stirring, for about 3 minutes, just until tender. Pour mixture into a bowl and set aside. Do not rinse out skillet.
2. In a small bowl, combine shrimp, a sprinkle of salt, cayenne pepper, and 1/2 of the lemon zest. Set aside.
3. Cook your grits according to package directions.
4. Set the skillet you used for the vegetables over high heat and add in the remaining 2 tablespoons of butter. Once it starts to brown, add in the shrimp and the sherry. Cook 3 to 4 minutes, flipping once, until shrimp are orange and just cooked through.
5. Stir 3/4 of the vegetable mixture into the grits, then pour the whole thing into a serving bowl. Top with the rest of the vegetable mixture. Pour the cooked shrimp and their juices over the grits and vegetables, then sprinkle with the rest of the lemon zest and the chopped garlic chives. Season with salt and pepper as necessary. Serve with lemon wedges alongside!