

Melissa Clark's Shrimp w/Corn & Feta

from NFCA

serves 4

1 1/2 lb. extra-large shrimp,
shelled & de-veined

3/4 t kosher salt

3 finely minced garlic cloves

5 T unsalted butter

1/4 C heavy cream

4 C corn kernels – about 6-7 ears

1/2 C crumbled Vt Creamery feta

freshly ground black pepper

2T extra-virgin olive oil

2 small diced red onions

1 diced Poblano pepper

2 diced red tomatoes

2 t fresh lemon juice

dash of Worcestershire sauce

dash of Tabasco or hot sauce

cilantro and basil leaves

for serving

In a large bowl, toss shrimp with salt and garlic and let rest in the refrigerator until needed (up to 2 hours).

In a medium saucepan, melt 1 tablespoon butter with the cream over medium heat. Add corn, cover, and reduce heat to medium-low, and

cook, stirring once or twice, until the corn is very soft, 10 to 15 minutes. If all the moisture evaporates before the corn is soft, add a few teaspoons water to the pan.

Using an immersion blender or regular blender, blend corn mixture until you get a chunky purée. Mix in feta, black pepper and salt to taste. Cover and keep warm until needed.

In a large skillet, heat oil over medium-high heat. Add onion and pepper and sauté until pale golden and soft, 7 minutes. Add tomatoes, a large pinch of salt, and a tablespoon or two of water if the pan looks dry, and sauté until the tomatoes break down and turn saucelike, about 8 minutes.

Add shrimp, lemon juice and Worcestershire and hot sauces. Sauté until the shrimp are pink and cooked through, 2 to 4 minutes. Stir remaining butter into pan and add more salt, if needed. Serve corn topped with shrimp and plenty of crumbled feta. Garnish with cilantro and basil.

