

GRILLED SHRIMP & SWEET CORN COULIS

ingredients:

- ½ cup fresh sweet peas
- 3 ears W1 sweet corn, shucked
- ¼ cup sour cream
- 2 tablespoons buttermilk
- 2 teaspoons fresh lemon juice
- 1 ¼ teaspoons kosher salt, divided
- 1 teaspoon ground white pepper
- 12 peeled and deveined tail-on uncooked Gulf shrimp
- 1 tablespoon olive oil, divided
- ½ teaspoon black pepper, divided
- 4 jumbo asparagus spears, woody ends trimmed, spears peeled lengthwise into ribbons
- 2 cups baby spinach leaves
- 1 cup thinly shaved fennel bulb
- 1 small radish, thinly sliced
- ½ cup loosely packed fresh flat-leaf parsley leaves
- 1 tablespoon Champagne vinegar

directions:

1. Bring a large pot of water to a boil. Fill a large bowl with ice water; set aside. Add sweet peas to boiling water; cook until tender and vibrant in color, about 1 minute. Transfer peas to ice water; let stand 2 minutes to stop the cooking process. Remove peas from ice water, and transfer to a plate lined with paper towels to dry.
2. Preheat grill to low 350 degrees. Wrap each ear of corn tightly in aluminum foil. Place corn on grill, turning occasionally, until corn is fragrant, about 15 minutes. Remove from grill. Increase grill heat to high 400°F to preheat for shrimp. Remove foil from corn and cut corn from cobs. Reserve 1 cup corn kernels for salad; place remaining corn kernels in a blender. Add sour cream and buttermilk to blender and process until smooth. Stir in lemon juice, 1/2 teaspoon salt, and white pepper. Set aside.
3. Toss together shrimp, 1/2 tablespoon oil, 1/2 teaspoon salt, and 1/4 teaspoon black pepper in a bowl to coat shrimp. Thread shrimp onto 4 (10-inch) skewers, leaving about 1 inch between shrimp. Place shrimp skewers on grill, turning occasionally, until shrimp are cooked through, about 4 minutes. Remove from grill and set aside.
4. Toss together asparagus ribbons, pea tendrils, fennel, radish, parsley, sweet peas, and corn kernels in a medium bowl. Add vinegar, remaining 1/2 tablespoon oil, remaining 1/4 teaspoon salt, and remaining 1/4 teaspoon black pepper and gently toss to combine.
5. Spoon 1/2 cup corn coulis in middle of each of 2 plates. Place salad, slightly off-center over coulis and top with shrimp skewers.

Enjoy!

