

Saturdays

with the

Chef

Creole Shrimp and Pepper-jack Creamed Corn

A summer twist on Shrimp & Grits

Ingredients

7 ears fresh shucked corn	1/2 teaspoon black pepper
1 1/2 cups Heavy cream	2 tablespoons olive oil
2 tablespoons cornstarch	1 cup halved grape tomatoes
2 tablespoons butter, divided	1 tablespoon fresh thyme leaves
3/4 teaspoon kosher salt, divided	5 garlic cloves, minced
1 pound raw large shrimp, peeled and deveined	1/2 cup sliced green onions
1 teaspoon salt-free Creole seasoning or Cajun Seasoning	1 cup diced tri-colored bell peppers
3/4 teaspoon smoked paprika	1/4 cup chicken stock
	Pepper-jack cheese

Directions

Step 1: Cut kernels from corn to equal 3 1/2 cups; set aside 1/2 cup kernels. Pulse remaining 3 cups kernels in a food processor until almost creamy, 5 or 6 times. Add processed kernels, milk, and cornstarch to pan. Bring to a simmer over medium heat, stirring often. Reduce heat to low; simmer, stirring occasionally, until thickened, about 5 minutes. Stir in 1 1/2 tablespoons butter and 1/4 teaspoon salt. Remove from heat; cover and keep warm.

Step 2: Combine shrimp, Creole seasoning, paprika, and pepper. Heat a large skillet over medium-high. Add oil and remaining 1 1/2 teaspoons butter to skillet; cook until butter melts. Add shrimp; cook, without stirring, 1 minute. Add tomatoes, thyme, garlic, and remaining 1/2 teaspoon salt; cook, stirring occasionally, 3 minutes. Add onions and reserved 1/2 cup corn; cook, stirring occasionally, until shrimp are done, 1 to 2 minutes. Add wine; cook, stirring and scraping pan to loosen browned bits, 30 seconds. Serve shrimp mixture over creamed corn.



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