



Popcorn Shrimp and Grits

Josh Cratty

Ingredients:

Popping Corn 4C
Avocado Oil 1C
Whey (or milk) 3Qts
European Butter (diced) 1Lb
26/30 Shrimp 1.5Lbs
Sel Gris (as needed)
Szechuan Peppercorn (as needed)
Scallion 8 each

Instructions:

- Slice scallion greens on an extreme bias and place in iced water
- Heat avocado oil on med/high heat in large stock pot
- Add popcorn kernels to hot oil, cover shake pot until popping
- Decrease heat to low and continue shaking pot until popping has slowed
- Remove from heat and let stand

(You could substitute prepared popcorn but would lose depth of flavor)

- Bring whey to a simmer in a stock pot
- Reserving some popcorn for garnish, add popcorn to whey, blending with immersion blender
- When all popcorn is incorporated drain any excess whey but do not discard
- Pass popcorn grits through a fine mesh strainer to remove any un-popped kernel shards
- Return grits to a pot and add butter, salt and remaining liquid until desired consistency and seasoning is reached
- Season shrimp generously with Sel Gris and Szechuan Peppercorn, fresh cracked
- Sauté until just cooked, DO NOT overcook shrimp
- Remove scallion from ice water and pat dry
- Plate grits in a bowl, top with shrimp, garnish with reserved popcorn and scallion curls