

# Thomas Buckborough & Associates — Recipes

This is one of my current favorites. I had a similar dish at a local brew pub, and I came up with this version put together from several recipes online.

## SHRIMP WITH POLENTA

### INGREDIENTS

kosher salt  
1 c. polenta or yellow cornmeal  
2 tbsp. butter  
1/3 c. freshly grated Parmesan  
1/3 c. freshly grated Asiago  
2 tbsp. extra-virgin olive oil  
3 cloves minced garlic  
1/2 tsp. crushed red pepper flakes, plus more for garnish  
3 green onions, thinly sliced, whites and greens separated  
1 pt. grape tomatoes halved  
1 lb. medium shrimp peeled and deveined (tails left on, if desired)  
2 tsp. fresh thyme leaves  
1/2 c. dry white wine  
1/2 c. chicken stock  
2 tbsp. heavy cream

### DIRECTIONS

In a medium, heavy-bottomed saucepan, bring salt and 4 cups water to a boil. Add polenta in a slow, steady stream, whisking constantly. Continue to whisk 2 minutes more, then reduce heat and simmer, covered, for 20 minutes, whisking occasionally. Remove from heat and whisk in butter and cheese, then season with salt.

In a large skillet over medium-high heat, heat oil. Add garlic, red pepper flakes, and green onion whites and cook, stirring occasionally, until fragrant for 2 minutes. Add tomatoes and cook until soft, stirring for 4 minutes.

Add shrimp and thyme and cook until shrimp are completely pink, stirring for 4 minutes, then season with salt and pepper. Add wine and chicken stock and bring to a boil, then reduce heat to low and simmer until liquid is reduced by half for about 2 to 3 minutes. Stir in cream and simmer for 2 more minutes.

Serve shrimp over polenta and garnish with remaining green onion greens.

