



## Grilled Gulf Shrimp with Sweet Corn Coulis

PAIRS WONDERFULLY WITH A BOTTLE OF OUR BERGHOLD VIOGNIER

*Tender, juicy sweet peas, and yellow corn kernels make for a light and refreshing salad atop a silky, creamy corn coulis in this easy-to-double recipe. Tangy sour cream and buttermilk balance the natural sweetness of the vegetables and Gulf shrimp. Corn may be sweeter or starchier depending on the season-adjust to taste with up to a teaspoon of sugar, if desired.*



- 1/2 cup fresh sweet peas (about 2 oz.)
  - 3 (8-inch) ears yellow corn, shucked ¼ cup sour cream
  - 1/4 cup sour cream
  - 2 Tbsp. buttermilk
  - 2 tsp. fresh lemon juice
  - 1 1/4 tsp. kosher salt, divided
  - 1/8 tsp. ground white pepper
  - 12 peeled and deveined tail-on raw medium Gulf shrimp (about 10 oz.)
  - 1 Tbsp. neutral oil (such as canola or grapeseed), divided
  - 1/2 tsp. black pepper, divided
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- 4 jumbo asparagus spears (about 4 oz.), woody ends trimmed, spears peeled lengthwise into ribbons
  - 1 3/4 tsp. kosher salt
  - 1/2 tsp. black pepper, divided
  - 4 jumbo asparagus spears (about 4 oz.), woody ends trimmed, spears peeled lengthwise into ribbons
  - 2 cups petite pea tendrils (about 1 oz.) or baby spinach leaves
  - 1 cup thinly shaved fennel bulb
  - 1 small radish, thinly sliced
  - 1/2 cup loosely packed fresh flat-leaf parsley leaves
  - 1 Tbsp. pure cane vinegar or Champagne vinegar



1. Bring a large pot of water to a boil over high. 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; pat dry.

2. Preheat grill to low (250°F to 300°F). Wrap each ear of corn tightly in aluminum foil. Place wrapped corn on unoled grates; grill, uncovered, turning occasionally, until corn is fragrant, about 10 minutes. Remove from grill. Increase grill heat to high (450°F to 500°F) to preheat for shrimp. Remove foil from corn, and discard. Cut corn from cobs, discard cobs. Reserve corn kernels from 1 cob (about 1 cup) for salad; place remaining corn kernels in a blender. Add sour cream and buttermilk to blender: process until smooth, about 1 minute. Stir in lemon juice, ½ teaspoon salt, and white pepper. Set aside coulis.

3. Toss together shrimp, ½ tablespoon oil, ½ teaspoon salt, and ¼ teaspoon black pepper in a bowl to coat shrimp. Thread shrimp evenly onto 4 (10- inch) bamboo skewers, threading in a "C" shape and leaving about 1 inch between shrimp. Place shrimp skewers on unoled grates; grill, uncovered, turning occasionally, until shrimp are cooked through, 4 to 5 minutes. Remove from grill; set aside.

4. Toss together asparagus ribbons, pea tendrils, fennel, radish, parsley, sweet peas, and reserved corn kernels in a medium bowl. Add vinegar, remaining ½ tablespoon oil, remaining ¼ teaspoon salt, and remaining ¼ tea- spoon black pepper: gently toss to combine.

5. Spoon ½ cup corn coulis in middle of each of 2 plates. Place salad, slightly off-center, on coulis; top evenly with shrimp skewers.

MAKE AHEAD Corn coulis can be made up to 1 day ahead and stored in an airtight container in refrigerator.