

## Celebrating Sustainable Seafood

<http://butcherblockco.com/blog/celebrating-sustainable-seafood/>

*Recipe courtesy of Chef J Whiting*

### Shrimp, Chorizo & Grits

- 3 cups milk
- 1 cup coarsely ground grits (white or yellow- whatever floats your boat)
- 1 tsp salt
- ½ tsp white pepper
- ½ tsp cumin
- ¼ tsp ground coriander
- 2 oz. butter
- 2 cups shredded Oaxaca cheese

Bring the milk to a simmer.

Stir in the grits and spices.

Let it cook until it's done. That sounds vague, but depending on how coarse the grits are it could take anywhere from 5 to 45 minutes. Go with the instructions on the bag.

When the grits are soft, remove them from the heat and stir in the butter, then cheese.

Season to taste.

- 1 TBS butter
- 6 oz. raw chorizo sausage, loose
- 1 lb. raw shrimp
- 6 scallions, sliced- separate the greens and whites
- ¼ tsp ground coriander
- ½ tsp ground chipotle
- 1 tsp salt
- Juice of 1 lime
- 2 TBS chopped cilantro

Melt the butter in a sauté pan and add the chorizo and white part of scallions.

Cook for 5-6 minutes until the chorizo is done.

Add the shrimp and spices, cook for 2 minutes.

Add the lime juice and remove from heat. Stir vigorously to emulsify.

Pour the shrimp and chorizo over the grits and top with green scallions and cilantro.