

Honey Chipotle Shrimp & Polenta

Serves 4-6

Ingredients:

1 Lb Peeled Shrimp
1 Tbsp **Honey Chipotle**
2 Tbsp Adobo Sauce + 1 Chipotle Chili
1/2 Cup Heavy Cream
1/4 Milk (1% or 2%)
2 Tbsp Butter
2 Tbsp Olive Oil
1 Tsp Minced Garlic
1 Lime, Juiced
1/4 Cup Tequila

Polenta

1 Cup Coarse Polenta
3 Cups Chicken Stock (I used Low Salt)
1 Tbsp **Honey Chipotle**
1 Cup Shredded Mexican Cheese

Preparation:

Let us start the polenta first because it takes about 30 minutes and can simmer as you are preparing the rest of the meal.

In a 3 qt sauce pot add the chicken stock and bring to a boil. Add the coarse polenta and stir. Reduce the heat to low. As this simmers it will become very thick. If it gets too thick add a little more liquid. Keep and eye and this and stir it every 5 minutes or so.

After 30 minutes it will be creamy and oh, so good. Add the **Honey Chipotle** seasoning, stir, then add the cheese. If you wish, you can also add a pat of butter. Yum!

If your shrimp still has the tail on it is your choice to leave on or not. It looks pretty but makes eating them a little messy. I removed mine.

Chipotle Chiles in Adobo Sauce can be found in cans down the Mexican Food aisle at the supermarket. It is smoked chipotle chiles in a rich sauce called adobo. For this recipe we are using 1 chile and 2 tbsps of the adobo sauce.

In a small blender add the cream, milk, adobo and chile and mix together. Set aside.

Place your shrimp on paper towels to blot off any residual moisture.

Heat the oil and butter in a large sauce pan. Add the minced garlic and sauce until they are lightly golden. Add the shrimp, 1 tbsp **Honey Chipotle** and the lime juice and cook for about 45 seconds per side until the shrimp has turned from opaque to light pink.

Add tequila and cook for an additional minute.

Remove shrimp to a bowl and set aside.

Add the chipotle cream sauce to the pan and simmer for a couple of minutes till it is nice and thick. Add the shrimp back in pan until they are nice and hot. Do not overcook.

Enjoy!