

# Venetian Shrimp with Polenta

Inspired by *Schie con Polenta* in Venice, Italy, David McCann makes a batch of polenta, and while it simmers away, cooks some garlic, white wine, and stock; adds butter; and, literally two minutes (at most) before serving, tosses in the shrimp.

## Ingredients:

### POLENTA

8 cups water  
2 cups stone-ground plain white or yellow cornmeal  
1 1/4 teaspoons fine sea salt  
1 fresh bay leaf

### SHRIMP

3 tablespoons extra-virgin olive oil  
4 garlic cloves, thinly sliced  
1/4 teaspoon crushed red pepper, plus more to taste  
1/2 cup dry white wine  
3/4 cup lower-sodium chicken stock

2 pounds peeled and deveined raw large wild-caught Gulf shrimp  
2 teaspoons lemon zest  
1/2 teaspoon fine sea salt  
1/4 cup unsalted butter, cut into pieces  
1/2 cup finely chopped fresh flat-leaf parsley

## Directions:

**Make the polenta:** Whisk together 8 cups water, cornmeal, salt, and bay leaf in a large saucepan. Bring to a boil over high, stirring bottom and sides of saucepan often with a wooden spoon. Reduce heat to low, and cook, stirring bottom of saucepan occasionally with a wooden spoon, until polenta is tender and thickened, about 40 minutes. Remove from heat, and cover to keep warm.

**Make the shrimp:** Heat oil, garlic, and red pepper a large, deep skillet over medium-low. Cook, stirring occasionally, until softened and fragrant, about 3 minutes. Add wine, and bring to a simmer over medium-high. Simmer, stirring occasionally, until reduced by half, about 5 minutes. Add stock, and return to a simmer; simmer 3 minutes. Add shrimp, lemon zest, and salt. Cook, stirring often, until shrimp are slightly opaque, about 4 minutes. Sir in butter until melted. Remove from heat. Cover and steam until shrimp until just cooked through, about 2 minutes.

Divide polenta among warm shallow bowls; top each with shrimp and sauce. Garnish with parsley, and serve immediately.

