

Virtual Literary Brunch: Storytelling Celebrating Culture



Recipes by Chef Tommi V.

As part of this virtual experience, Tommi Vincent — chef and host of the new podcast, *Stay A While*, has curated recipes to guide you through preparing a meal to enjoy during the event. See recipe on the following page.



Curry Shrimp and Blue Grits

Serves 4

Curry Shrimp

Ingredients:

1.5 lbs. extra-large shrimp, peeled and deveined
1 cup coconut milk
 $\frac{3}{4}$ cup diced red pepper
1 cup diced green pepper
 $\frac{3}{4}$ cup diced yellow pepper
2 tablespoons jalapeño pepper, minced
1 shallot, diced
4 garlic cloves, minced
2 $\frac{3}{4}$ cups chicken stock
 $\frac{1}{4}$ cup flour
3 tablespoons butter
2 tablespoons olive oil
2 tablespoons curry powder
2 teaspoons Kosher salt
 $\frac{1}{2}$ teaspoon black pepper

Blue Grits

Ingredients:

1 $\frac{3}{4}$ cup course blue grits
4 oz. mascarpone cheese
4 cups water
1 $\frac{1}{4}$ teaspoon salt
3 tablespoons sugar

Instructions:

Make Ahead

Place shrimp, coconut milk and $\frac{1}{2}$ of the garlic in a plastic storage bag. Make sure the coconut milk is covering all the shrimp. Place in the refrigerator and allow to marinate for two hours.

Step 1

Add 4 cups of water and $\frac{1}{4}$ teaspoon of salt to a saucepan over high heat. Bring to a boil. Slowly pour in the blue grits while whisking. Whisk continually to avoid clumping. Reduce heat to medium high. Add in mascarpone cheese. Whisk until well combined. Grits will be creamy. Add salt and sugar. Whisk until well combined and reduce the heat to low. Place a lid on the pan. Cook for 30 minutes. Be sure to whisk occasionally to prevent the grits from sticking to the bottom of the pan.

Step 2

Heat the olive oil in a (10- to 12-inch) skillet over medium-high heat. Add all of the peppers and shallots, and sauté for 5 minutes, until tender. Add remaining garlic and cook for 2 minutes. Sprinkle the flour over sauteed vegetables and add butter. Mix together until all of the vegetables are coated with the flour, and butter is fully incorporated. Slowly pour in chicken stock while whisking. Add in salt, pepper and 1 tablespoon of curry powder. Whisk in. Sauce will begin to thicken. Reduce heat to medium.

Step 3

Drain marinating shrimp in a colander. Sprinkle with 1 tablespoon of curry powder and toss until shrimp are fully coated. Distribute shrimp into the sauce, ensuring all are covered with the sauce. Place lid and cook for 4 to 6 minutes. Shrimp should not reduce in size, only become plump. If they shrink, you have overcooked them. Serve over the blue grits.