

**#114: A Taste of Summer**

**Drunk Shrimp with Summer Succotash**

**Amarys Herndon, Palm & Pine**

2 pounds large shrimp (about 12 to a pound), peeled and deveined, with heads on  
1 ounce mezcal  
1 cup shrimp stock  
8 tablespoons chile compound butter (recipe follows)  
Summer succotash (recipe follows)  
2 limes, halved and grilled or bruleed  
Vegetable or canola oil  
Kosher salt

Heat a pan to medium-high heat and sear the shrimp in a small amount of vegetable or canola oil. Season with salt. Turn once during cooking. When the shrimp are lightly browned and almost cooked through, pull the pan off the burner. Pour in the mezcal and shrimp stock, then return to the heat.

When large bubbles form in the liquid, stir in chile compound butter over low heat to form an emulsified sauce. Serve the shrimp in sauce over a bed of summer succotash and garnish each plate with a grilled lime half.

Makes 4 servings.

**Chile Compound Butter**

1 dried chipotle chile  
1 dried New Mexico chile  
1 pound butter, softened  
1 teaspoon cumin, toasted and ground  
1/4 cup chopped fresh cilantro, leaves and stems  
Kosher salt

Soften the chiles by placing them in a small bowl and pouring in enough hot water to cover them. Reserve the water. Puree the softened chiles, chile water, cumin

and a pinch of salt in a blender until smooth. Fold the chile puree and cilantro into the butter to combine thoroughly. Transfer to an air-tight container and refrigerate up to 2 weeks.

### **Summer Succotash**

2 cups okra, sliced 1/2" thick  
2 cups diced summer squash  
2 cups canned yellow hominy  
2 tablespoons cumin, toasted and ground  
2 tablespoons smoked paprika  
1 onion, diced  
1 poblano chile, diced  
2 tablespoons minced garlic  
3 cups cherry tomatoes, halved  
2 cups fresh corn, cut from the cob  
Vegetable or canola oil  
Kosher salt, to taste

Heat a scant amount of oil in a large sauté pan and add the okra. Sear over medium-high heat until lightly browned, then add the squash and hominy. Add more oil as necessary to keep the ingredients from sticking. Sauté briefly to get a little color on the vegetables. Add the cumin and paprika, toasting the seasonings lightly.

Add the onions, poblano, and garlic to the pan. Cook just to soften, then add the tomatoes. When the ingredients are well combined, stir in the corn and add salt to taste.