

## **Grilled Honey Chipotle Glazed Shrimp with Queso Fresco Polenta**

24 shrimp size 26-30 peeled and deveined (tails in tact), about 6 per person

### For Sauce

- 1 tablespoons olive oil
- ½ cup finely chopped onion
- 2 garlic cloves, minced
- 1 teaspoons ground cumin
- ½ teaspoon dried oregano
- ½ cup water
- 2 tablespoons apple cider vinegar
- 1 tablespoons chopped canned chipotle chilies
- 1 Tablespoons of Tangerine honey
- 2 tablespoons orange juice
- 1 tablespoons golden brown sugar

Heat oil in heavy medium skillet over medium heat. Add onion; sauté until golden brown, about 10 minutes. Add garlic, cumin and oregano; stir 1 minute. Transfer mixture to blender. Add water, vinegar and chipotles to blender; purée until smooth.

Reserve about ¼ cup for marinate. Marinate shrimp for about ½ hour.

Pour remaining purée into heavy medium saucepan. Add orange juice and brown sugar. Bring to boil. Reduce heat; simmer until glaze is slightly thickened and reduced by half about 10 minutes. Remove from heat.

Remove shrimp from marinade; pat dry with paper towels. Brush shrimp with some finished sauce. Grill shrimp until opaque in center, brushing occasionally with more glaze, about 2 minutes per side.

### **For Polenta**

- 1 tablespoon olive oil
- ¼ cup fresh or frozen corn
- 2 tablespoons diced red bell pepper
- 1 cup milk
- 1 cup water
- ¾ cup golden polenta
- 1 teaspoon salt
- 4 ounces shredded Mexican cheese such as queso fresco, Monterey Jack or Muenster
- 2 tablespoons minced green onion

Sauté corn and bell pepper in olive oil, until softened. Add milk, water and polenta. Bring all ingredients to simmer in a heavy saucepan. Cook stirring constantly until thickens about 10 minutes. Season with salt and pepper. Stir in cheese, and green onion.

Serves 4

Plate the polenta, arrange shrimp on top, drizzle with chipotle sauce desired garnishes. Garnishes: chopped fresh cilantro, avocado chunks with lime juice, Sour cream, Blue corn chips.

