

Texas Gulf Shrimp

over hominy cakes with heirloom tomato relish drizzled with prickly pear gastrique

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Texas

Serves 8.

Texas Gulf Shrimp

16 each Jumbo shrimp, peeled & deveined	Kosher salt, as needed
2 Tablespoons vegetable oil	Black pepper, freshly ground, as needed
Tequila, as needed	

In a sauté pan over medium high heat sear shrimp in oil & deglaze with tequila. Season to taste.

Heirloom Tomato Relish

2 cups Heirloom cherry tomatoes, thinly sliced	½ cup jicama, thinly sliced
1/3 cup Texas sweet onion, thinly sliced	½ cup lime juice, freshly squeezed
1 Tablespoon serrano peppers, chopped	Kosher salt, to taste
1 Tablespoon cilantro, sprigs	Black pepper, freshly ground, to taste

In a bowl add tomatoes, onions, peppers, cilantro & jicama, mix well. Add the lime juice. Adjust seasoning with salt & pepper.

Prickly Pear Gastrique

3 Tablespoons prickly pear jelly	¼ cup cane vinegar
1 Tablespoon honey	2 teaspoon cracked pepper flakes
2 Tablespoons peanuts, chopped	

In a sauce pan add all ingredients and reduce until syrup consistency.

Black Beans

½ pound black beans	5 each epazote
2 each bacon	Kosher salt, to taste
½ each onion, chopped	Black pepper, freshly ground, to taste
3 each garlic cloves	

In a sauce pot add all ingredients except for salt & pepper. Cook until beans are tender or about

two hours. Pour off excess liquid, holding back one cup. While beans are still warm puree in Cuisinart, until chunky. Adjust seasoning with salt & pepper.

Hominy Arepas

2 each large eggs	½ teaspoon baking powder
¼ cup milk	1 teaspoon kosher salt
1 cup yellow hominy	1 teaspoon freshly ground black pepper
1 ½ Tablespoons unsalted butter, melted	2 ounces Texas mozzarella cheese, grated
¼ cup cornmeal	Vegetable oil, as needed
¾ cup all purpose flour	

In a bowl combine, eggs, milk, hominy and butter mix well. In a separate bowl, combine cornmeal, flour, baking powder, salt and pepper. Add liquid mixture to dry ingredients. Stir until all lumps are dissolved. Fold in mozzarella cheese. Preheat a cast iron skillet over medium heat. Add a tablespoon of vegetable oil then add 2 ounces of mixture to the skillet. Let cook for approximately 1 ½ minutes on each side, until lightly browned. With a knife, slice hominy cakes open face. Spread 1 tablespoon of black bean puree on bottom half. Set aside.

Plate Assembly

On a platter arrange 8 hominy cakes top with 16 shrimp, 2 on each and place tomato relish beside shrimp, drizzle with prickly pear gastrique on top of shrimp.