



What's Cooking: Shrimp Al Ajillo

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Looking to try a new twist on shrimp scampi? Check out this recipe and video for skillet roasted Shrimp Al Ajillo from the Painted Burro in Somerville.

Ingredients:

- 6 Ea White Gulf Shrimp (peeled and deveined)
- Onion
- Garlic
- Roasted garlic & chipotle butter
- Cilantro
- White wine
- Oaxaca cheese
- Cotija cheese
- Asadero cheese
- White corn meal

Method:

1. Cook the cornmeal with milk to desired consistency, fold in the cheeses.
2. Melt the chipotle butter in a sauté pan.
3. Add the shrimp and wine.
4. Cook until shrimp are done.
5. Add cilantro.
6. Place the warm cheesy grits in a bowl.
7. Pour the shrimp and pan sauce over the grits and sprinkle with chopped parsley.
8. Enjoy!



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[The Painted Burro](#)

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