

The Potluck: Main Courses! Recipes by Inspire(d) Media • ILoveInspired.com
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Marinated Grilled Shrimp

Did you know there's local (Northeast Iowa) shrimp now? There's a new farm north of Fayette called Shrimptastic and also a farm in Ridgeway called Sherlock Shrimp. It works like this: You head to the farm, they harvest your shrimp fresh, you bring them home (alive!) and cook 'em. Pretty cool!

2 cloves garlic, minced
2 T olive oil
2 T chopped fresh basil
1/2 tsp salt
Juice from half a lime
Juice from half a lemon
1 lb fresh shrimp, peeled and deveined
skewers

In a large plastic bag, mix the marinade. Add shrimp and coat evenly. Refrigerate for 30 minutes to 1 hour.

Preheat grill for medium heat. Thread shrimp onto skewers, piercing once near the tail once near the head. Discard marinade.

Cook shrimp on preheated grill for 2 to 3 minutes per side, or until opaque.

Head over to shrimptasticllc.com for a how-to on peeling & deveining shrimp

Pesto Pasta Salad with Local Sausage

1 lb package of pasta (we used campanelle, but also love cellentani, penne, and other hardy pastas)
1 red bell pepper, diced
1 package (4) local sausage (we used chicken, but any sausage would work great), grilled and sliced.
2 cups arugula
1/4 cup goat cheese
1/2 cup pesto (see recipe below)

Cook pasta according to package directions. We always undercook a bit, because mushy pasta is no good! In a large bowl (or just use the same pot you made the pasta in), combine pasta, red pepper, and chicken sausage. Add in 1/2 to 1 cup of pesto...whatever your taste preferences are. Gently stir in arugula leaves and top with goat cheese. Great served warm or cold!

Walnut Pesto

1/2 C walnuts
2 cloves garlic
3 cups packed basil leaves
1/2 tsp salt
1/2 freshly ground black pepper
1/3 C olive oil (or more if needed)
1/2 C grated Parmesan cheese
1-2 tsp lemon juice

Place basil, walnuts, garlic, salt and pepper, and olive oil in food processor.

Blend until thoroughly combined. Add Parmesan and blend 5-10 seconds more. Splash in lemon juice to taste. Add additional salt to taste, if needed. For storing, a layer of olive oil on top keeps the pesto from browning. It also freezes great, so double the batch to get a little summer freshness when winter hits!