

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Caldo de Camarón (Mexican Shrimp Soup)



Ingredients:

- 3 medium tomatoes, cut in quarters
- 2 dried ancho chilies
- 1 dried guajillo chile
- 6 cups water, divided
- 1 tablespoon olive oil or vegetable oil
- 1 clove garlic
- 3 carrots, peeled and sliced
- 2 chayotes, peeled and cut into bite-size pieces
- 1/2 medium onion, cut into bite-size pieces
- 1 sprig fresh cilantro
- 1 lb. shrimp, peeled and deveined
- Lime wedges
- Avocado
- Chopped fresh cilantro
- Chopped red onion

Directions:

Cook the tomatoes and dried ancho and guajillo chilies in 3 cups of water in a medium saucepan over medium-high heat until completely cooked. Remove from heat; let cool slightly. Remove stems and seeds from chilies. Puree the cooked tomatoes, chilies, the water they were cooked in, and the clove of garlic; set aside.

Heat the olive oil in a large saucepan over medium-high heat. Add the sliced carrot, chopped chayote, and onion and saute for 4 to 5 minutes, stirring occasionally. Carefully pour in the tomato puree and the

remaining 3 cups of water. Add a sprig of cilantro; cover saucepan and let simmer for about 10 minutes. Add the shrimp. Cover and reduce heat to low; let simmer for another 10 minutes.

To serve ladle soup into bowls. Garnish with chopped avocado, red onion, and a squeeze of fresh lime juice. Serve with tostadas or crackers. **Enjoy!**

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