

## **Shrimp Soup**

Raw Shrimp in the shell (about a pound, medium size)

Chicken stock and Water to make 3-4 cups of liquid

Carrots

Potatoes

Cilantro

Garlic

Onions

Tomatoes (like a couple of cans of diced)

Chipotle peppers to taste (I buy the kind in adobo sauce and use about two tablespoons of the sauce/pepper mix blended into a paste then stir it in)

Put all ingredients in chicken stock, simmer until shrimp is done and carrots are tender. Take out shrimp and peel, return shrimp to broth.

Another option: peel shrimp before placing in broth, but also add the shells – take the shells out before serving.