

## Simple Shrimp Stock with Variations

\*\*The first recipe is the most basic shrimp stock. It will yield a base for anything from rice to soups and sauces. But, look below for some tasty options. The process will remain the same, however.

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Shells from 2 lbs. of Texas Gulf Shrimp  
Water to cover them  
1 tsp. of sea salt (Kosher is OK, too)

### Process:

Put everything into a stock pot that's large enough to hold everything comfortably with at least two inches of space left at the top. Bring to a boil over medium to med/high heat. Reduce the heat and simmer for about 20-30 minutes. Strain the stock and it's ready to use.

### French Variation adds:

2 stalks of celery, coarsely cut  
2 shallots, cut into quarters  
1 clove garlic, whole  
8 whole black peppercorns  
6-8 parsley stems

### Spanish/Mexican Variation adds:

2 cloves garlic, slightly crushed  
1 yellow onion, quartered  
1 stalk of celery, coarsely cut  
½ tsp. dried oregano  
1 lime, cut in half and dropped in  
1 carrot, coarsely cut

### Cajun Variety adds:

1 tsp. dried thyme  
1 Tbs. dried parsley  
2 cloves of garlic, smashed  
1 sweet onion, quartered  
2 stalks of celery, coarsely cut  
1 green bell pepper, quartered  
¼ tsp. cayenne pepper

### Basic Asian Variation adds:

2, 1" pieces of ginger, peeled  
2 cloves garlic, smashed  
1 carrot, chunked  
1 clove  
1 lime, wedged and added in  
6-8 sprigs of cilantro  
2 tbs. soy sauce *replacing the salt*

### Spicy Asian Variety adds to above:

2-3 dried Thai or Arbol chilies  
1 Serrano chile, halved  
½ tsp. peppercorns  
1 additional piece of ginger

### Smoky (BBQ) Variety adds:

6 pieces cooked bacon, crumbled  
(omit the salt from recipe)  
1-2 dried chipotle or ancho chilies  
\*\*roast at 375 for 30 minutes and add  
\*\*the following: 1 sweet onion, ¼'d;  
½ red bell pepper, 2 cloves  
garlic  
2 tbs. brown sugar  
¼ tsp. good quality liquid smoke