



**Sacramentoperuvianfood@hotmail.com**  
**916-647-2894**



**Offering Peruvian cuisine,  
one of the most diverse in  
the world!**

## Chupe de Camarones (Suck Shrimp)

### Ingredients:

1 kg of shrimp  
1 kg of fried fish fillet  
2 tablespoons yellow pepper  
3 tomatoes, chopped  
3 chopped onions  
2 tablespoons liquid garlic  
¼ pound of diced carrot  
1 kg of yellow potato  
¼ pound of beans  
¼ pound of diced pumpkin  
3 ears of corn, sliced  
½ cabbage  
1 sprig of mint and chopped marigold  
1 cup rice  
¼ pounds of cheese  
4 Eggs  
1 cup evaporated milk IDEAL (pure)  
¼ teaspoon oregano

### Preparation:

Parboiling the shrimp in 2 liters of water and reserve the broth. Put in a pot on the fire a little oil and fry the onion and garlic, add tomatoes, chopped mint and marigold. Add the shrimp stock and bring to boil, when ready add the vegetables and rice. Leave the fire until everything is tender. Finally add the cheese cut into large pieces, beaten eggs, shrimp, oregano, pepper and evaporated milk IDEAL (avoid boiling). Just before serving add the fried fish.

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