

## Shrimp "Chupe"

*Chef Adolfo Garcia*

*Rio Mar*

*New Orleans, LA*

*This is a Peruvian dish whose name means "finger-licking good shrimp."*

**MAKES 6 SERVINGS.**

- 2 pounds peeled large shrimp**
- 2 garlic cloves, chopped**
- 1 small onion, diced**
- 1/2 cup shucked corn kernels**
- 2 tablespoons butter**
- 1 small sweet potato, cooked and diced**
- 1 cup shrimp stock**
- 1 tomato, diced**
- 1 cup heavy cream or evaporated milk**
- 2 tablespoons chopped fresh cilantro leaves**
- Salt and pepper, to taste**
- Hot sauce, to taste**

Sauté the shrimp, garlic, onion and corn in the butter until the shrimp are lightly cooked (translucent). Add the sweet potato, shrimp stock and the tomato and bring to a gentle simmer. Cook, stirring gently, for 2 to 3 minutes. Cover the mixture with the cream and simmer until the sauce thickens slightly.

Add the cilantro and season to taste with salt, pepper and hot sauce. Spoon the mixture into a bowl to serve.

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