

Shrimp and Chorizo Soup

Adapted from Shrimp and Chorizo Stew, by Josh Cohen at Food52

4 ounces Mexican chorizo sausage
1 tablespoon olive oil
1/3 cup minced shallots
1/2 cup diced tomatoes (fresh is better if you have it)
1/2 teaspoon smoked paprika
1/4 cup dry white wine
2 1/2 cups shrimp stock
1/2 pound jumbo shrimp, peeled and deveined
Salt, to taste
Fresh thyme sprigs, for garnish
Crusty toasted buttered bread, for serving

Remove the chorizo from its casing and cook in the oil over medium-high heat in a deep skillet, until cooked through and a bit caramelized. Add the minced shallots and cook until translucent, then add the diced tomatoes and smoked paprika. Cook and stir gently until tomatoes just start to break down.

Add the white wine and shrimp stock, then turn to high and bring to a boil. Reduce heat until just simmering, then add the shrimp. At this point you can start toasting your bread. When the shrimp are cooked through (about 5 to 7 minutes), turn off heat, taste for salt, and add if necessary. Ladle into bowls, garnish with fresh thyme leaves, and serve with hot buttered crusty bread.