



## Ecuadoran Shrimp

*Serves 8 (two shrimp per person)*

16 jumbo shrimp, peeled and cleaned  
1 large tomato, roasted and seeded  
1 red bell pepper, roasted and seeded  
2 green bell peppers, roasted and seeded  
1 jalapeño pepper, roasted  
¼ cup onion, roasted  
Fresh lime juice to taste  
1 tablespoon ketchup  
Tabasco sauce to taste  
2 scallions, white part chopped  
¼ cup red onion, chopped  
Cilantro, chopped to taste, optional,  
plus additional for garnish

Bring a pot of water to a boil and add the shrimp. Cook until pink. Remove and plunge into ice water. Remove and pat dry. In a blender, purée all the ingredients except the shrimp. Season with salt and pepper and add additional portions of the mixture's ingredients to taste. To serve, place two shrimp on each of the eight small hors d'oeuvre plates and top with the sauce. Garnish with cilantro.