

Shrimp Stock

Ingredients:

the heads and shells from 1 to 2 pounds fresh shrimp
1 tablespoon butter
1 tablespoon tomato paste
3 tablespoons brandy
1 carrot, chopped
1 yellow onion with peel, roughly chopped
1 rib celery, chopped
1-1/2 quarts water
1 to 2 bay leaves
1 sprig fresh thyme
a few whole peppercorns

Instructions:

Heat the butter over a medium-high flame in a heavy-bottomed saucepan. Add the shrimp shells and sauté until they start to brown; then add the tomato paste and the vegetables and sauté until brown. Carefully add the brandy and then add the water and the seasonings. Bring the liquid to a boil and then simmer for 20 to 30 minutes.

Strain the stock, discarding the solids, and set it aside to cool.