

# Brazilian Shrimp Stew with Wild Rice

*During a stay in a resort city on the Brazilian coastline, I had the chance to sample a variety of dishes, all of which incorporated regional ingredients that are just as common in the United States. So, upon my return home, I crafted this recipe so I'd be able to go back to Brazil whenever I chose, at least as far as flavors go, anyway.*

YIELD – 8 servings

Melt the butter in a large pot or Dutch oven over medium-high heat. Whisk in the oil until it is fully incorporated with the butter. Add the onion, bell pepper, celery and jalapeño, season with paprika, cumin, onion powder, oregano, thyme, salt and pepper and sauté until the vegetables are soft and tender, 8 to 10 minutes. Add the potatoes and garlic and cook, stirring, for 2 minutes. Add the tomatoes and bay leaves, season with salt and pepper and cook, stirring, for 1 minute. Pour in the stock. Cover and bring to the mixture to a boil. Reduce the heat to low and let the mixture simmer until the liquid has reduced by 20 percent, about 30 minutes. Fold the shrimp into the stew. Cover and let the mixture simmer until the shrimp are fully cooked, 2 to 3 minutes. Discard the bay leaves and fold in the cilantro and parsley.

To serve, use a ring mold to form a 3-inch wide cylinder of rice in the center of a service bowl. Ladle the soup into the bowl and serve immediately.

- 2 Tbsp unsalted butter
- 2 Tbsp olive oil
- 2 cups yellow onion, quartered and sliced
- 1 cup green bell pepper, seeded and roughly chopped
- ½ cup celery, chopped
- 1 Tbsp jalapeño pepper, seeded and diced
- 1 Tbsp paprika
- ½ Tbsp cumin
- 1 tsp onion powder
- 1 tsp dried oregano
- ½ tsp dried thyme
- salt and fresh ground pepper to taste
- 2 cups white potatoes, quartered
- 2 Tbsp garlic, minced
- 3 bay leaves
- 1½ cups tomatoes, peeled, seeded and chopped
- 8 cups chicken stock
- 1½ pounds large shrimp, peeled and deveined
- 2 Tbsp cilantro, finely chopped
- 1 Tbsp parsley, finely chopped
- 3 cups prepared wild rice