

Seastar Restaurant & Raw Bar Chef John Howie's Tortilla Soup w/Roasted Corn Shrimp Ceviche Relish

serves 4

Tortilla Soup Base – recipe follows 48 fl. oz's (6 cups)

Tortilla Strips – recipe follows 3/4 cup

Roasted Corn Shrimp Ceviche Relish – recipe follows 3/4 cup

Cilantro – sprig 4 ea.

TORTILLA SOUP BASE

yields: 2 quarts

Canola Oil-3 Tbsp.

Corn Tortilla – 6", raw, coarse chopped 8 ea.

Garlic – fresh, minced, fine 1 Tbsp. + 1 tsp.

Cilantro – chopped 2 Tbsp.

Onion – minced fine 1 cup

Roma Tomato – pureed in the vita mixer 2 cups

Poblano Peppers – roasted, peeled, minced 1/2 cup

Vegetable Stock 6 cups

Cumin – ground 1 Tbsp.

Cayenne Pepper – ground 1/8 tsp.

Ancho Chili Powder – ground 1 1/2 tsp.

Coriander – ground 1/2 tsp.

Bay Leaves – whole 2 ea.

Tomato Paste – double concentrate 1 Tbsp.

Green Tabasco Sauce 1 tsp.

Salt – kosher or sea 1 1/2 tsp.

Lime Juice – fresh 2 Tbsp.

TORTILLA SOUP BASE PROCEDURE:

1. Heat the oil in a large soup pot, add the garlic, cilantro and tortillas pieces. Sauté until the tortillas are tender. Add the onion and pureed tomatoes. Bring to a boil stirring constantly.
2. Add the remaining ingredients. Bring to a boil again, then reduce heat and simmer for 30 minutes. Stir frequently. Skim off the top if needed. Remove the bay leaves and puree the soup in a blender or by using a hand held blender.
3. Serve immediately or hold warm until needed.

ROASTED CORN SHRIMP CEVICHE RELISH

yields: 3/4 CUP

Onion – white, minced ” 1 Tbsp.

Tomato – Roma, seeded, diced 1/4” 2 Tbsp.

Tomatillo – ripe, diced 1/4” 2 Tbsp.

Jalapeno – fresh, seeded, minced 1/2 tsp.

Lime Juice – fresh 3/4 tsp.
Cilantro – chopped coarse 3/4 tsp.
Salt – kosher 1/4 tsp.
Olive Oil 1/2 tsp.
Avocado – firm, yet ripe, diced 1/8" 2 Tbsp.
Roasted Corn Kernels – recipe follows 4 Tbsp.
Shrimp Ceviche – recipe follows, chopped 1/8" 4 Tbsp.

ROASTED CORN SHRIMP CEVICHE RELISH PROCEDURE:

1. Combine all ingredients together, except the avocado and corn. Mix well, until all ingredients are well coated. * Add the shrimp, avocado and corn, right before serving

ROASTED CORN

yields: 4 TBSP.
Corn on the Cob, Fresh – peeled 1/2 ear
Olive Oil 1 tsp.
Salt – kosher 1/8 tsp.

ROASTED CORN PROCEDURE:

1. Peel and remove husk of the corn. Remove the corn silk and baste the ear with olive oil, then season with salt.
2. Roast the ears over a gas burner, or in an oven at 500°, until golden brown and slightly charred, some of the kernels should be caramelized and some kernels will be slightly charred.
3. Remove from the burner or oven and cool. Cut the kernels off the cob.

SHRIMP CEVICHE

yields: 4 TBSP.
21-25 White Shrimp, P&D, tail removed – blanching procedure follows 4-5 each
Lime - quartered 1 quarter
Black Pepper - cracked 1/8 tsp. Salt - kosher 1/4 tsp.
Water 1 cup
Orange Juice - fresh 1 Tbsp.
Lime Juice - fresh 1/2 tsp.
Lemon Juice - fresh 1/2 tsp.
Salt - kosher 1/16 tsp.
Pepper - ground 1/32 tsp.

SHRIMP CEVICHE PROCEDURE:

1. In a large saucepan bring 1/2 gallon of water to a boil. Add 1 tsp. of salt, 1 tsp. of whole black pepper. Squeeze juice from half the lime and leave the lime skin in the boiling water, let simmer for 5 minutes.
2. Turn the burner off and add the shrimp. Wait 30 seconds, remove the shrimp immediately from the water with a wire mesh strainer, and transfer to an ice bath to cool. Drain the shrimp

thoroughly.

3. Cut the shrimp in half lengthwise, then toss together with the remaining ingredients. Marinate for

45 minutes, then drain off all of the excess marinade.

4. Cut the shrimp into 1/8" pieces, hold refrigerated until needed.

TORTILLA STRIPS

yields: 3/4 CUP

6" Corn Tortillas – cut 3 each

Salt – kosher 1/8 tsp.

JULIENNE TORTILLA STRIPS PROCEDURE:

1. Cut the tortillas into 1/16-1/8" thick x 3/4" long strips. Place in the deep fryer and cook until golden brown. Remove from the oil and let drain in a paper towel coated perforated pan. Season the strips with the kosher salt. Transfer, and hold covered at room temperature until needed.

WHEN SERVING:

1. Stir well and place the appropriate amount in the cup or bowl. Top with the tortilla strips, then the relish and cilantro sprig. Serve.