

Saffron Shrimp Soup

This is a delicious first course or main course soup to serve. The saffron flavored broth combined with the shrimp and vegetables creates a beautiful presentation and lovely aroma.

Ingredients

- 1 pound large uncooked shrimp, peeled, deveined and cut in 1 1/2 inch pieces*
- 1 medium white onion, finely chopped*
- 2 cloves garlic, finely chopped*
- 1 small fennel bulb, finely chopped*
- 1 medium yellow crookneck squash, halved lengthwise, and thinly sliced*
- 1 large red potato, diced*
- 2 medium tomatoes, peeled and diced*
- 2 cups baby spinach*
- 2 medium carrots, peeled, halved lengthwise, and thinly sliced*
- 4 cups good quality fish stock*
- 1/4 cup dry vermouth or dry white wine*
- 1 teaspoon saffron threads dissolved in 1/4 cup hot water*
- 1 teaspoon salt*
- 1/4 teaspoon black pepper*
- 1/4 cup extra virgin olive oil*
- 4 lemon wedges*

Preparation

Dissolve saffron threads in water and set aside.

Heat the olive oil in large cast iron or other large pot on medium heat. Add onions, fennel, and pinch of salt and sauté until translucent, about 7 to 10 minutes. Add garlic and sauté another 2 minutes. Add carrots and sauté another 2 minutes. Add fish stock, vermouth, strained saffron water, salt, pepper and bring the soup to a boil. Add potatoes, tomatoes, and squash and simmer until potatoes are tender, about 10 minutes. Add spinach and stir until spinach is wilted. Add shrimp and simmer for 2 minutes or until shrimp has turned pink on all sides. Remove from heat and serve immediately. Serve with sliced lemon wedges.

**You can prepare the soup base ahead of time and keep on a low simmer then add the shrimp when ready to serve.*

Serves 4