

**HANDLEY  
SAUVIGNON BLANC  
ANDERSON VALLEY**

**SHRIMP BROTH with LEMONGRASS, CHILI, & GINGER**

*Sindy Sellers*

3/4 pound uncooked large shrimp  
6 (14.5 ounce) cans chicken broth  
1 cup chopped carrots  
1/3 cup chopped lemongrass  
3 tablespoons finely chopped fresh ginger  
2 tablespoons minced garlic  
1 1/2 tablespoons chopped fresh basil

1 1/2 tablespoons chopped fresh mint  
1 1/2 tablespoons chopped fresh cilantro  
1 small serrano chili, stemmed, thinly sliced  
into rounds  
1 1/2 teaspoons fresh lime juice  
A few drops fish sauce  
Pinch black pepper

Peel and devein shrimp, reserve shells. Halve or quarter shrimp, depending upon size. Reserve.

Combine shrimp shells, broth and the next 4 ingredients in a soup pot, bring to a boil. Reduce heat, simmer for 20 minutes. Strain broth into large bowl, pressing solids with back of spoon to release as much liquid as possible, discard solids. Return broth to pot, bring to a simmer, add all other ingredients. Cook 2 minutes, or until shrimp is opaque.

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