

Tostada de Camaron

1 cup White vinegar

5 Bay leaves

1 sprig of thyme

¼ red onion thinly slices in half moons

1/3 cup soybean oil

1 # Shrimp 26/30

1 tablespoon of sugar

½ - ¾ tablespoon of salt to taste

De vein the shrimp and slice in half length wise

In a sauté pan add the oil, medium heat and sauté the shrimp until it changes color add the bay leaves, black pepper, thyme . Pour in the vinegar, salt and sugar.

For tostadas: in a deep sauce pan add soybean oil half way and heat to 400 degrees. When it reaches the temperature throw a corn tortilla and let it get crispy. Remove and pad dry. You can also buy the tostadas in the Hispanic section of the grocery store.

Scoop shrimp on tostada and garnish with a slice of avocado