

Recipe adapted from [Leite's Culinaria](#).



Acorda de Mariscos

- 1/2 loaf of sour dough or other rustic bread
- 2 T sea salt
- 1 large onion, sliced
- 1/2 c olive oil
- 1 28-ounce can crushed tomatoes
- 1/2 head of garlic, separated into cloves and peeled
- 1 t ground black pepper
- 1 t coriander
- 1 t dried oregano
- 1/2 pound cooked shrimp, peeled and tailed
- 1/4 c fresh cilantro, chopped

Tear the bread into bite sized pieces and let it soak in a bowl with cold water and a tablespoon of sea salt. Leave for at least an hour and then squeeze it dry.

Next saute the sliced onions in 1/4 c of olive oil and about 1/2 tablespoon of sea salt until soft and golden. Set aside.

In a large pot add the remaining olive oil, tomatoes, garlic, pepper, coriander, oregano and remaining sea salt. Simmer over medium-low heat for about 30 minutes, or until the sauce cooks down by about half. Once cooked down, push the tomatoes through a strainer and add the juice back to the pot. Next add the bread and 4 cups of cold water. Bring the sauce to a simmer for 20 minutes, stirring occasionally.

Finally add the onions and shrimp and cook for another 15 minutes. Season with salt and pepper and serve with a freshly chopped cilantro. Makes four main dish servings.