

De: Manue a Ta edo [REDACTED]
Asunto: Ca d o de huevo (egg soup)
Fecha: Apr 27, 2014 4:59:10 PM GMT-05:00
Para: Robert Hob [REDACTED]

1 archivo adjunto 1.3 MB

Hello Robert,

I have news about the city of my great grandfather: the place is called Innsbruck

I hope you enjoy this recipe!

1/2 cup of chopped onion
1/2 tsp of garlic
1 seasoner of meat flavor
1 1/2 liter of water
1/2 cup of a can of evaporated milk
2 yellow potatoes (chopped in cubes)
salt-pepper - oregano -
angel hair spaghetti
1 egg per person
the shrimp (fresh) (I used Chinese Shrimp and they look like dried shrimp)

Put in a pot the onion (not too much), onion, garlic, pepper (let the onion cook with all the ingredients) after it's cooked, add water (as above), the meat flavor seasoning, yellow potatoes.

You have to let the water boil. After it's done (the water is boiling now) add the angel hair spaghetti the eggs (open the egg), oregano, milk.

You have to calculate the cooking time (I supposed that with the hot water the eggs are going to cook approximately 5 minutes)

After you see it cook you turn off the fire and you can add fried bread (chopped in squares) or the fresh shrimp.

Let me know how it came!

