

Mexican / Seafood

Appetizers & Snacks

Sinaloan Black

Aguachile with

Butterflied Shrimp

Prep: 19m

Cook: 0m

Rest: 6m

Total: 25m

4 servings



Video ref: La Capital (Óscar Herrera)

MISE EN PLACE / INGREDIENTS

[12]

- ☐ 1 lb (16/20) Raw medium shrimp, peeled and deveined

☐ 1 tbsp Dried chiltepín chiles or charred habanero

☐ 2 tbsp Dark soy sauce (Kikkoman)

☐ 0.5 whole Red onion, shaved

☐ 1 tsp Coarse sea salt

☐ 4 cups Water (optional, for blanching and ice bath)
- ☐ 0.75 cup Freshly squeezed lime juice

☐ 2 tbsp Maggi Seasoning liquid (Maggi)

☐ 1 whole English cucumber, thinly sliced into half-moons

☐ 1 whole Ripe Hass avocado, thinly sliced

☐ 2 cups Ice cubes (for chilling or ice bath)

☐ 8 whole Crispy corn tostadas

US SUPERMARKET BRAND GUIDE

Maggi Liquid: Maggi Liquid Seasoning

Pure savory umami essence and ink-black color. • Hispanic or condiment aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Butterfly & Chill (or Poach to $\geq 145^{\circ}\text{F}$)

10 min

Butterfly shrimp along the back and remove the vein. Keep thoroughly chilled over ice at $\leq 40^{\circ}\text{F}$ (4°C) for traditional raw preparation—or, to substantially reduce foodborne illness risk, poach in 4 cups simmering salted water until the thickest part reaches $\geq 145^{\circ}\text{F}$ (63°C) internally and turns opaque (typically about 60–90 seconds depending on shrimp size), then shock immediately in an ice–water bath.

✓ Checkpoint: Pristine cold shrimp (raw chilled at $\leq 40^{\circ}\text{F}$ or poached to $\geq 145^{\circ}\text{F}$ internal temperature and ice–shocked).
- 2

Black Sauce

5 min

In a molcajete or blender, crush the chiltepín chiles with Maggi seasoning, dark soy sauce, freshly squeezed lime juice, and sea salt until emulsified.

✓ Checkpoint: Fiery ink–black liquid.
- 3

Flash Cure

6 min

Fan the cold shrimp across a chilled platter, pour the black sauce over top, and cure for 6 minutes in the refrigerator.

✓ Checkpoint: Shrimp edges turning firm and opaque.
- 4

Garnish & Serve

4 min

Top with crisp cucumber half–moons, shaved red onion, and avocado slices. Serve immediately with crispy corn tostadas.

✓ Checkpoint: Glistening jet–black aguachile.

FOOD SAFETY & INTERNAL TEMPERATURE: $\geq 145^{\circ}\text{F}$ (63°C) INTERNAL TEMPERATURE FOR POACHED SHRIMP OPTION | $\leq 40^{\circ}\text{F}$ (4°C) COLD CHAIN FOR RAW PREPARATION

FDA Food Safety Advisory: Lime juice acid denatures surface proteins (turning shrimp opaque) but does NOT kill foodborne bacteria or parasites such as Vibrio or Salmonella. Proper cooking to an internal temperature of $\geq 145^{\circ}\text{F}$ (63°C) substantially reduces the risk of foodborne illness—though no cooking method can guarantee absolute safety—and is strongly recommended when serving pregnant individuals, older adults, young children, or immunocompromised guests. Poach butterflied shrimp in salted simmering water until the thickest part reaches $\geq 145^{\circ}\text{F}$ (63°C) internally (typically about 60–90 seconds depending on shrimp size), then chill immediately in an ice bath and keep at $\leq 40^{\circ}\text{F}$ (4°C).

MASTER DONENESS CHECKPOINT:

Translucent pink shrimp turning opaque on outer rims, drenched in jet–black piquant citrus sauce.

WHY IT WORKS:

Sinaloa Black Sauce Umami: Fermented dark sauces amplify savory glutamates, transforming a classic lime aguachile into an addictive rich experience.

TROUBLESHOOTING:

Rubbery shrimp: Serve immediately after 5 to 7 minutes of contact with citrus.