



TOM YUM GOONG

(SPICY SHRIMP SOUP)



Harney Desteanations: Bangkok

Ingredients:

10 oz. whole shrimp or prawns with heads and shells on (can substitute frozen, peeled if you prefer; if so, disregard instructions for broth regarding shells and heads)

For the Broth:

3 C water

½ C chicken stock/broth

2 stalks of lemongrass, outer layers peeled
⅔" piece of galangal, cut into 4 slices (may substitute ginger and black pepper for the galangal)

5 kaffir lime leaves, torn roughly

2 Thai or birdseye chilis

3 garlic cloves

Soup Add Ins:

4 oz. oyster mushrooms

1 roma tomato, cut into wedges

½ medium white onion, cut into wedges

1 tsp sugar

3 tbsp fish sauce

3 tbsp lime juice

Cilantro, for garnish

Creamy Tom Yum Option:

1 ½ tbsp Thai roasted chili sauce

⅓ C evaporated milk

Directions:

Broth:

1. Peel the shrimp or prawns. Place heads and shell in pot, reserve meat. (Disregard if you're using frozen/peeled).
2. Use a meat mallet or similar to bash the garlic, chili and lemongrass so they burst open to release flavor. Add to pot.
3. Crush kaffir lime leaves with your hands, add to pot.
4. Add galangal, stock and water. Bring to simmer on high heat, cover, then reduce to medium and simmer for 10 minutes.
5. Strain the broth, discard the shrimp/prawn shells, etc., then return broth into same pot over low heat.

Finish Soup:

1. Add onions and mushrooms, simmer 3 minutes. Add tomatoes, simmer for 1 minute.
2. Add shrimp/prawns, simmer 2 minutes or until just cooked.
3. Stir in sugar and fish sauce, simmer for 1 minute.
4. Add lime juice, then taste. Adjust sugar, fish sauce and lime to your taste.
5. Ladle into bowls and serve with fresh coriander and fresh chili.

To Make Creamy Tom Yum:

When you add the sugar, also add Thai chili paste and evaporated milk. Then continue with the recipe.