



## Soup

**Yooran's Famous Tom Yum Soup (Thai). It may be simple and fast but WOW!**

### Tom Yum Soup

- 4-5 14 oz cans of chicken broth
- 2 stalks fresh lemongrass, in half lengthwise and then in half
- 12 Kaffir lime leaves
- 1-1.5 inch piece fresh ginger, sliced
- Thai Bird or Serrano chilies, sliced, to taste (we usually use 15-20 or so Thai Birds, but it will melt your face). Start with 4-5 Thai birds or 1-2 large Serranos and add to your liking.
- 2 tablespoons fish sauce, such as Nam Pla
- 1 1/2 teaspoons sugar
- 1 (8-ounce) can straw mushrooms, rinsed and halved
- 1 pound large shrimp, peeled with tails on
- 1 handful fresh cilantro, chopped
- 2 limes, juiced
- 2 green onions, sliced

Bring the stock to the boil in a large pot, add the lemongrass, Kaffir lime leaves, ginger, and chilies. Cover & simmer for 15-30 minutes.

Uncover and add the fish sauce, sugar, and mushrooms. Simmer for 5 minutes. Toss in the shrimp and cook for just a few minutes until they turn pink. Remove from the heat and add the lime juice, green onions, and cilantro. Add salt, sugar, or additional spices to taste.

Remove the lemongrass, lime leaves, ginger and chilies before serving – or just avoid them! They are aromatics and not meant to be eaten.