

Tom Yum Goong

(Hot & Sour Soup with Shrimp)
Serves 4

While some well-stocked grocery stores may carry many of these ingredients, the Kaffir lime leaves, Asian shallots, Nam Prik Pao, and Thai chilies will most likely require a trip to your local Asian grocery store. While I think it's worth hunting down all of these ingredients for an authentic soup, regular shallots may be substituted for the Asian shallots. Note that Thai chilies are very, very hot. I like adding them at the end for the heat they bring to this soup, but would advise against eating the chilies themselves unless you truly enjoy spice!

12 ounces (31-40 count) shell-on shrimp
3 large fresh lemongrass stalks
8 Kaffir lime leaves, divided
4 small Asian shallots, peeled and roughly chopped
1 large garlic clove, peeled and smashed
6 cups cold water
1 (15-ounce) can straw mushrooms, drained and rinsed, halve or quarter if large
4 tablespoons nam prik pao (Thai roasted chili paste)
4 Thai chilies, stemmed and halved
5 small green onions, ends trimmed, white and green parts thinly sliced
Juice from 1 lime
2 tablespoons fish sauce

Peel and devein the shrimp. Place the shells in a medium saucepan and place the peeled and deveined shrimp in a small bowl and refrigerate until ready to use.

Trim the lemongrass stalks and remove the tough outer layer. Roughly chop and add the lemongrass with 4 of the Kaffir lime leaves, the Chinese shallots, smashed garlic, and cold water to the saucepan with the shrimp shells. Heat over medium-high heat until boiling. Reduce the heat to a simmer and simmer for 15 minutes.

Strain the stock, discarding the shells, lemongrass, lime leaves, shallots, and garlic cloves and return the strained stock to the saucepan.

Return the stock to a boil and whisk in the nam prik pao and add the straw mushrooms. Stir in the fish sauce and shrimp and cook, simmering, until shrimp are just cooked through. Add the green onions, chilies, lime juice, remaining 4 Kaffir leaves, and fish sauce. Taste the soup and adjust seasonings as needed. Pour soup into bowls and serve immediately.

