
Tom Yum Goong

Hot & Sour Shrimp Soup

From the Manassas Gourmet Club - 4 servings

Quantity	Ingredients	Preparation Notes
30 med	Shrimp (1/2 lb)	• Shell shrimp and remove devein
4 C	Water	• Bring water to a boil in a 2 qt saucepan
10	Thin Gingerroot Slices	• Add gingerroot and lemon grass
2	Lemon Grass Stalks, sliced	• Add shrimp to saucepan and bring to a boil
3 Tbsp	Lemon Juice	• Add lemon juice, fish sauce, chilies, lime leaves and salt
3 Tbsp	Fish Sauce	• Boil for 2 minutes or just until shrimp turn pink
2 - 4	Serrano Chilis, sliced	• Ladle into individual bowls
4	Kaffir Lime Leaves, coarsely broken	• Top each serving with cilantro leaves.
1/2 tsp	Salt	
2 Tbsp	Cilantro Leaves	