



Tom Yum Goong

Ingredients

- 8 medium sized prawns, shelled and deveined
- 4 cups chicken broth
- 1 t salt
- 1 cup mushrooms, cut into small chunks
- 4 large pieces of lemongrass, thinly sliced
- 3 T galangal root, thinly sliced
- 4 kaffir lime leaves, torn into pieces
- 5-8 hot chilies, crushed
- 3 T thai chili paste
- ¼ cup fish sauce
- 2 t sugar
- ¼ cup lime juice
- 1 cup milk
- ½ cup chopped cilantro

Directions

- Put stock, lemongrass, galangal, kaffir lime leaves and salt into a saucepan
- Bring to a boil over medium heat
- Add mushrooms and bring to a boil again
- Add milk, stir, then turn off the heat
- Add remaining ingredients and stir to blend
- Garnish with cilantro and serve