



This recipe was crafted by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at worldhelp.net/freedom.

INGREDIENTS

4 cups Water
 2 stalks Lemongrass, chopped
 2 Tbsp Galangal, sliced*
 5 Kaffir Lime Leaves
 2 Spur Chili Peppers, sliced*
 4-5 cloves Shallots, coarsely crushed
 1 lb Fresh Shrimp
 1 cup Mushrooms
 2 Tomatoes, quartered
 1 Tbsp Tamarind Paste
 1 Tbsp Fish Sauce or Light Soy Sauce
 1/2 Tbsp Sugar
 1/2 Tbsp Thai Chili Paste
 1 Lime
 Cilantro, to taste
Optional: 5 tbsp Evaporated Milk or Coconut Milk

Tom Yum Kung (Spicy Shrimp Soup)

1. Heat water in a pot over high heat.
2. Add lemongrass, lime leaves, fish sauce (or soy sauce), sugar, and tamarind paste.
3. Cook for 3-4 minutes or until boiling.
4. Add shrimp, shallots, chili paste, and mushrooms.
5. Continue boiling for 10 minutes until shrimp is cooked through.
6. Add spur chili peppers and tomatoes. Optional: Add evaporated milk or coconut milk for a creamier soup.
7. Mix well and turn off the heat. Add fresh-squeezed lime juice to taste.
8. Garnish with cilantro and serve.

Cooking Tip: Having trouble finding galangal? Try using ginger instead. Don't have any spur chili peppers on hand? Poblanos are a good substitute, especially if you prefer your dish a little less spicy.