

Greg's Tom Yum soup.

The chicken stock

- 2 lbs chicken bones (necks, backs, etc.)
or 3 ½ lbs pork or beef bones
- 2 tsp salt
- 10 peppercorns (or ¾ tsp black pepper)
- 2 star anise
- 2-3 cloves garlic
- ½ medium onion
- 2 slices fresh ginger
- ¼ cup sake (or dry vermouth)

Put all ingredients into a large pot with 12 cups of water. Bring to a boil over medium heat and boil for 10 min. reduce heat to low and simmer for about 1 hour. Strain the stock. Refrigerated, it keeps for 3-4 days; frozen, for several months. If you want this to taste more like Pho broth, add 1-2 cinnamon sticks.

Makes about 10 cups

The Soup

- 1-2 slices galanga
- 3 whole stalks lemon grass
- 2 kafir lime leaves
- 2 medium stalks coriander (cilantro)
- 5-7 guinea peppers (red thai chili peppers, ideally pound them lightly in a mortar)
- 1 tbs roasted chili sauce
- optional; 1 tsp tom yam paste, soup will be redder and spicier
- 6 cups chicken stock
- 10 oz medium shrimp shelled and deveined
- 5 oz fresh straw mushrooms, cut in half (substitute button mushrooms)
I have never found fresh straw mushrooms, I use the canned ones. Be careful not to put too many shrooms in, they are kinda bland, and tend to suck all the flavor out of the soup.

Seasonings

- 2 tbs fish sauce
- 1-2 tsp sugar
- juice of a small lemon (some prefer more lemon juice)

Garnish

- chopped green onion tops

place all the soup ingredients in pot over medium heat and boil for 5 min. Add the shrimp and mushrooms and briefly boil. (if you cook the shrimp too long they will get rubbery) mix in the seasonings. Pour soup into serving bowls. Sprinkle with chopped green onion tops before serving.

You can substitute chicken or thin beef slices for the shrimp. I recommend keeping the inedible parts (lemon grass, galanga, peppers) in large pieces so that they are easier to avoid in serving/eating.

Greg Lewis



A recipe from Dan Delcollo's web site
www.delcollo.us/recipeindex.html