

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Tom Yam Soup Your Way

Adapted from many similar recipes

There are many, many versions of Tom Yam soup. Here's a zesty one that you can fix up your way! This soup is a great leftover-meat magnet...

4 can (15 oz) low-sodium chicken broth
4-5 Serrano or bird's-eye chiles
1 inch fresh ginger
1 stalk lemongrass
8 oz fresh crimini (white button) mushrooms
2 Tbsp cilantro leaves

6-8 Kaffir lime leaves
1 Tbsp palm or brown sugar
1½ Tbsp fish sauce (Nuoc Mam)
12 oz meat, your choice
¼ cup fresh lime juice (from two limes)
salt, to taste

Put the broth in a large soup pot and bring to a boil. Turn heat down to medium-low and let volume reduce slowly; you want about two cups of volume to go away.

Meanwhile, prepare the veggies. Stem, seed and sliver all but one of the chiles; thinly slice the other one across into decorative garnish rounds. Thinly slice the ginger. Cut lemongrass into 2-inch lengths and bruise using your hand and the side of a chef's knife. Thinly slice the mushrooms.

When broth is ready, add lime leaves, chile slivers, ginger and lemongrass. Reduce heat to simmer and cook, covered, for 8-10 minutes. Add brown sugar and fish sauce and stir until sugar is dissolved. Add sliced mushrooms, then add meat of your choice: Cooked, slivered chicken (Tom Yam Gai), cooked, slivered pork (Tom Yam Mu), uncooked shrimp (Tom Yam Goong), or bite-sized, uncooked fish (Tom Yam Pla). For the cooked meats, the soup will be ready to serve once everything is hot. For seafood, simmer until the flesh is cooked; about five minutes for shrimp, 7-10 for fish.

Ladle into generous bowls, garnish with chile rounds and cilantro, and serve.

Yield: Six to eight servings
Preparation time: 20 minutes
Cooking time: 15-20 minutes

