

DOM YAM GUNG (THAI SHRIMP SOUP)

6 peppercorns
8 coriander roots
3 stalks lemon grass
4 c. fish stock
3 slices siamese ginger

2 c. uncooked shrimp
3 T. lime juice
3 T. fish suace (nam pla)
2 to 5 red chilies (prik

khee nu), minced

2 T. chopped coriander Puree peppercorns and coriander roots. Trim root and tough layers from lemon grass. Thinly slice first six inches. Bring 2 c. of stock to boil. Add coriander paste and simmer while adding lemon grass, ginger and shrimp. Stir in remaining stock and bring to boil. Season with lime juice, fish sauce and chilies. Sprinkle servings with chopped coriander. Makes 5-1/2 cups, 4 to 5 servings.

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