

Thai Shrimp Soup w/ Lime and Chiles

Serves 6

Cook time 40 min.

3 cups vegetable broth
2 cups bottled clam juice
1 white onion, sliced
3 limes, sliced
6 sliced ginger, about 1/4" each
2 jalapenos, split (sub serrano chiles if you want more heat)
2 bay leaves
2 cloves garlic, smashed

1 lb. large shrimp, peeled and deveined, shells reserved
1 cup canned, unsweetened coconut milk
1/2 lb. thin pork chops, cut into thin strips
1-2 tbs. Fish sauce (Nam Pla in Asian market)
2-4 tsps. Garlic chili sauce, to taste

2 cups thin Thai style noodles
1/4 cup fresh basil, chiffonade
1/4 cup cilantro leaves
1/4 cup green onions, sliced on the bias

Peel and devein shrimp and reserve the shells. Slice the shrimp in half, cover, chill and set aside. In a large saucepan, add the shrimp shells with the other ingredients from the first section above. Bring to a boil, reduce heat and simmer for 20-30 minutes. Strain and return to pan. Add the coconut milk and bring back to a simmer. Add pork and cook for about 2 minutes. Add remaining ingredients from the second section. Divide the noodles between six bowls. Add soup evenly. Garnish with basil, cilantro and green onions. Enjoy!!!

Chef Justin Vickery

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