

THAI HOT-AND-SOUR SOUP

Yield: 8 servings

Ingredients	Amounts
Small shrimp, peeled and butterflied	¼ pound (30-35 count per lb.)
Thin rice noodles (rice vermicelli)	2 oz.
Chicken broth	2 qts.
Fresh lemongrass, cut into 2-inch pieces, Smashed	1 stalk
Thai fish sauce (nam pla)	¼ cup
Chili oil	2 Tbsp.
Lime zest	2 Tbsp.
Pickled chili	½ each
Lemon juice	1 each
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Drained, canned straw mushrooms	1/3 cup
Chopped cilantro	¼ cup

Method

1. Bring a medium pot of water to a boil. Add the shrimp and boil until cooked through, about 3 minutes. Use a slotted spoon to transfer the shrimp to a colander. Rinse under cold water, drain, and set aside. Cook the rice noodles in the same pot of boiling water until tender, 2-3 minutes. Drain, rinse under cold water, and drain again. Set aside.
2. Combine the broth with the lemongrass, fish sauce, chili oil, lime zest, pickled chili, lemon juice in a wok or soup pot. Bring to a simmer and cook, 10 minutes. Strain or use a slotted spoon to remove the lemongrass.
3. Distribute the rice noodles, shrimp, mushrooms, and cilantro among 8 heated soup bowls. Ladle the broth into the bowls and serve.