

Hot & Sour Thai Soup

(Jill Trainor)



Ingredients

- ½ C. Water
- 1 Can Coconut Milk
- 1 Tbsp. Sliced Lemon Grass
- ½ Tbsp. Diced Ginger
- 1 - 2 Kaffir Lime Leaves (I use scented leaves from my lemon tree)
- Fresh Chilies to Taste ~ Smashed & Pounded
- 100 G Chicken, Prawns, Shrimp or White Fish
- 30 G Oyster Mushrooms
- 1 Lg. Onion ~ Cut
- 2 Tomatoes ~ Cut
- 1 Tbsp. Fish Sauce
- 1 Tsp. Sugar
- Juice of 1 Lime

Method

1. Add the first 6 ingredients to a pot and boil until you smell the herbs.
2. Add chicken/ fish, mushrooms, onions & tomatoes.
3. When cooked add fish sauce, sugar and lime juice.
4. Top with coriander, chives or parsley to decorate.