

Tom Yum Goong Soup

Yield: 6 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-tamarind-soup-recipe>

Ingredients:

- 3 stalks lemongrass green part and root trimmed, remaining section cut into 3 pieces
- 5 kaffir lime leaves each torn into 4 pieces
- 2 inches galangal piece, or ginger, sliced crosswise into 6 to 7 pieces
- 2 1/2 quarts cold water
- 1 pound medium shrimp peeled and deveined, left whole if small and roughly chopped if medium or large
- 2 tablespoons tamarind paste you know, the block of brown tamarind found in Asian markets
- 10 tamarind tendrils, optional
- 15 chile peppers bird's eye, smashed, to taste
- 2 tablespoons nam prik pao roasted chile paste
- 1/4 cup button mushrooms sliced
- 8 tablespoons fish sauce or to taste
- 12 tablespoons lime juice or to taste
- 1/2 tablespoon granulated sugar
- 1/4 cup cilantro leaves fresh, for garnish, optional