



Thai Coconut Shrimp Soup

In Thailand, this soup, or Tom Yum, starts with shrimp or fish stock. Save time by using clam broth as a flavorful alternative to making fish stock dashi to add umami. Serves 4

- 5 Thai chilies seeded
- 5 stems fresh lemongrass, core only
- ½ cup fresh ginger, peeled
- 1 large shallot
- 5 cloves garlic
- 2 envelopes St. Ours Clam Broth
- 2 Tbsp coconut oil
- 3 cups unsweetened light coconut milk
- ¼ cup tamarind concentrate
- 1 lime zest
- 1 lb shrimp peeled, deveined
- 3 Tbsp lime juice
- cooked rice or vermicelli
- ¼ cup brown sugar, optional
- ¼ cup unsalted peanuts, optional
- sea salt
- fresh cilantro, chopped

In a food processor or blender chop chilies, lemongrass, ginger, shallot, and garlic. Dissolve the St. Ours Clam Broth into 1 cup hot water, add ½ to the blender, puree. (for thicker soup/sauce add peanuts now, puree. For thinner soup save peanuts for garnish). Heat the coconut oil in a skillet on medium high, add the puree, cook for 5 minutes stirring constantly. Add the coconut milk, tamarind, lime zest and ½ cup St. Ours Clam Broth, stir until the mixture boils, taste for spicy heat, add brown sugar or salt if needed, then simmer, stirring occasionally until the soup reduces, 15 minutes. Increase heat stirring until mixture comes to a boil, stir in lime juice and shrimp, immediately reduce to simmer for 5 minutes. Serve as a soup or over rice/noodles, garnish with peanuts and fresh cilantro.

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