



Seafood Tom Yum Soup (Po Teak)

Ingredients:

- Shrimp (21/25) 4-5 Pieces
- Fish Fillet 2 oz (cut into bite size pieces)
- Calamari 2 oz (cut into bite size pieces)
- Lemon Grass 1 Stalk cut into 1 inch pieces
- Galangal (Thai Ginger) Approximately 3 thin slices
- Kaffir Lime 3 whole fresh leaves
- Straw or Oyster Mushrooms 1 Cup
- Lime Juice 1 oz
- Fish Sauce (Patis) 2 oz
- White Sugar ½ Teaspoon
- Nam Prig Pao 1 Teaspoon (More or Less for Spiciness)
 - (Roasted Red Peppers w/Shrimp Paste & Sugar)
- Water 3 Cups
- Chinese Parsley (Cilantro) Chopped to garnish
- Green Onions Chopped to garnish

Procedure:

- Bring 3 Cups water to a boil and add Galangal, Kaffir Lime Leaves, and Lemon Grass. Let boil for 2-3 minutes to extract the flavor of the herbs.
- In a separate, large soup bowl, combine Nam Prig Pao, Lime Juice, Sugar, and Fish Sauce. Put on the side
- Add Shrimp, Fish, and Calamari to the boiling mixture. Keep boiling until items are cooked. Shrimp should be pink in color and calamari should curl.
- Pour the boiling contents into the soup bowl containing your spices. Stir to combine.
- Garnish with Chinese Parsley and Green Onion.
- Serve immediately.