

# *Thai Spicy and Sour Soup*

*By: Andrea | Cooking with a Wallflower*

## Ingredients:

5 cups of water  
2 stalks of lemongrass, 2 inch each  
2 kefir lime leaves  
3 large tomatoes, sliced  
1 medium onion, chopped  
2 cups of mushrooms, sliced  
½ - 1 chili pepper, sliced thinly  
6 tablespoons lemon juice  
1 tablespoon chili paste with soy bean oil  
4 tablespoon fish sauce  
10-15 medium size shrimps

Yields: 2-3 servings

## Directions:

Boil 5 cups of water in a medium pot over medium to high heat. Add lemongrass and kefir lime leaves.

While waiting for the water to boil, slice the tomatoes, onions, mushrooms, and chili pepper.

When the water boils, add the tomatoes, onions, and mushrooms. If prefer spicy, add a whole chili pepper. If prefer mild, add half a chili pepper or less.

Add the lemon juice and chili paste with soy bean oil. Slowly stir in fish sauce a tablespoon at a time, tasting as you go.

Cook the soup until all the ingredients become soft. Right before serving, stir in the shrimp over medium to low heat. Cook the shrimp until they turn orange and are no longer gray and translucent.

Turn off the heat. Ladle the soup into bowls. Serve the soup hot. Enjoy!