

# THAI GOURMET COCONUT MILK SOUP (TOM KHA - 'TOME KAH')

THAI GOURMET BY NONG WEITZEL



DRIPPING SPRINGS  
FARMERS MARKET

<http://www.cityofdripping-springs.com/page/fm.home>



## INGREDIENTS:

- 1- Can 13.5 Coconut milk
- 1- Cup Chicken broth
- 2 - 2 " stick fresh Lemongrass
- 3-4 slices galanga (Kha)
- 2 - Kaffir Lime leaves
- Few stems of Cilantro
- 1/2 Chicken breast sliced (or 1/2 pound of shrimp)
- 1/2 Cup diced or sliced carrot
- 1/2 Cup sliced mushrooms
- 1/2 Cup Straw Mushroom (optional)
- 1/4 Cup Sliced onion
- 1 1/4 teaspoon Tamarind soup powder or Lime Juice
- 1/2 teaspoon Tapioca or any starch for thicken
- Chopped Cilantro

## DIRECTIONS:

Put In Med. Saucepan, chicken broth, add Galanga, Lemongrass, Kaffir leaves, cilantro stems, bring it to boil, simmer for 2-3 minutes.

Take out all herbs add carrots onion, Chicken. Cook till carrot is tender sliced chicken should also be done.

Add Mushroom, Coconut milk bring it to boil add starch turn off heat add Tamarin soup powder or Lime juice, Fish sauce or sea salt.

Sprinkle with chopped Cilantro serves with cooked Rice.