

## Thai Shrimp Soup w/ Lime and Chiles

Serves 6

Cook time 40 min.

3 cups vegetable broth  
2 cups bottled clam juice  
1 white onion, sliced  
3 limes, sliced  
6 sliced ginger, about 1/4" each  
2 jalapenos, split (sub serrano chiles if you want more heat)  
2 bay leaves  
2 cloves garlic, smashed

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1 lb. large shrimp, peeled and deveined, shells reserved  
1 cup canned, unsweetened coconut milk  
1/2 lb. thin pork chops, cut into thin strips  
1-2 tbs. Fish sauce (Nam Pla in Asian market)  
2-4 tsps. Garlic chili sauce, to taste

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2 cups thin Thai style noodles  
1/4 cup fresh basil, chiffonade  
1/4 cup cilantro leaves  
1/4 cup green onions, sliced on the bias

Peel and devein shrimp and reserve the shells. Slice the shrimp in half, cover, chill and set aside. In a large saucepan, add the shrimp shells with the other ingredients from the first section above. Bring to a boil, reduce heat and simmer for 20-30 minutes. Strain and return to pan. Add the coconut milk and bring back to a simmer. Add pork and cook for about 2 minutes. Add remaining ingredients from the second section. Divide the noodles between six bowls. Add soup evenly. Garnish with basil, cilantro and green onions. Enjoy!!!

Chef Justin Vickery

Shrimporee 2007

Aransas Pass, TX