Thai Eat: Tom Yum Goong

Prep time: 20 min.  Cook time: 25 min.  Yield: 4

Ingredients:
✓ 4 cups chicken stock or water
✓ 1 stalks lemongrass
✓ 1 oz. galangal or ginger
✓ 3 garlic cloves
✓ 2 cups of mushroom (such as oyster, shiitake, shimeji mushroom)
✓ 2 tomatoes
✓ 8 large shrimp
✓ 2 -3 tablespoons fish sauce
✓ 4 -6 tablespoons lime juice
✓ 1 -2 tablespoons sugar
✓ 1-2 tablespoons Thai chili paste, Nam Prik Pao (optional)
✓ 1/4 bunch cilantro
✓ Evaporated milk (optional)

Procedures:
1. Put chicken stock, trimmed lemongrass, sliced galangal, and minced garlic in a pot, and bring it to a boil. Reduce the heat, and simmer for 20 minutes.
2. Slice the mushroom, and cut the tomatoes into chunks, and add to the pot.
3. Add thawed shrimp to the pot, and cook for 3 minutes (depending on sizes). Turn off the heat.
4. After turning off the heat, add fish sauce, sugar, lime juice, and chili paste (optional).
5. If you like mild taste, add evaporated milk. To garnish, add a sprinkling of cilantro.