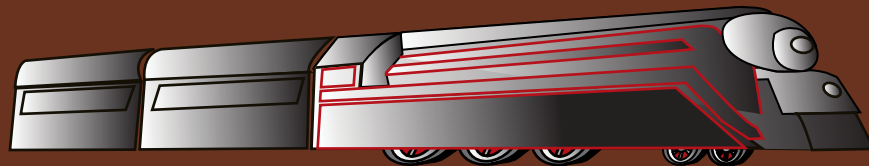


# The Woodstock Farmers' Market

All Aboard

## THE ORIENT EXPRESS !



### Tom Yum Goong

#### Thai Hot and Sour Soup—the cure for the common cold!

- 2 cloves garlic, sliced
- 1 shallot, chopped
- 1 tsp ground chili paste
- 1 fresh red chili, chopped
- 1 TBL chopped fresh cilantro
- 1 tsp black peppercorns

Place the above into a mortar and pestle or food processor and grind into a paste.

- 2 TBL vegetable oil
- 1/3 pound raw shrimp, peeled and deveined, shells reserved

Heat oil in a pot over medium heat. Add shrimp shells and brown until fragrant, about 2 minutes.

Add the spice mixture to the pot and stir for about 20 seconds. Add:

- 5 cups unsalted chicken stock

Simmer for 5 minutes. Strain out the shrimp shells and discard. Add:

- 3 slices galangal
- 1 stalk lemon grass, cut into 1" pieces and bruised with the back of a knife
- 3 kaffir lime leaves, sliced into thirds
- 3 TBL fish sauce
- 1 TBL palm or brown sugar
- ½ cup sliced shiitake mushroom caps
- 2 small ripe tomatoes, sliced in wedges

Bring to a boil. Add, and cook for 2 minutes, the reserved shrimp. Remove from heat and add:

- 1/3 cup fresh lime juice
- 10 fresh Thai Basil leaves
- 5 Sprigs cilantro, chopped

Serves 4

