

Tom Kha Soup

Begin by brining one bowl of water to a boil in your wok.

Once water boils, add the following and cook to soften:

- 2 cut kaffir lime leaves
- 2 slices of unpeeled galangal (or ginger)
- 2 half inch pieces of lemon grass

Continue cooking and add:

- 1 T chopped carrot
- 1 T chopped onion
- 1 T chopped tomato
- 1 T prepared tofu cubes
- 1 small hand mixed vegetables (mushroom, corn, broccoli, cabbage)

Boil all to increase flavor.

Add the following to taste to increase flavor:

- 1 T dark soy
- 1 T light soy
- 1 t brown sugar

Turn off the heat once all vegetables are cooked, but before water is gone.

Serve with:

- 1 T chopped green onion
- 1 T lime juice
- 1 t Tom Yam chili paste
- 6 T coconut milk

Optional add ins:

- 1 t fresh chili
- 1 t chopped garlic