

TOMYUM KUNG



Ingredients

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| 10 Cups | Water |
| ¾ Cup | Carnation Milk |
| 1 Whole | Lemon Juice |
| 1 Kg | Shrimp, Squid and Fish (your preference) |
| 7 Tbsp. | Fish sauce |
| 2 Large | Tomatoes |
| 3-5 Tbsp. | Thai Chili's (or local Chili) |
| 1 Tbsp. | Salt |
| 2 ½ Tbsp. | Sugar |
| 4 Tbsp. | Thai Blend Seasoning |
| 2 Cups | Mushrooms (your preference) |
| 3 Slices | Galangal |
| 3-4 Whole | Lime Leaves |
| 1 Piece | Lemon Grass |
| 4 Small | Red Onions |
| ½ Cup | Coriander (Cilantro) |
| ½ Cup | Green Onion |

Directions

- Add the water, red onions, galangal, lemon grass and lime leaves to a small soup pot and bring to a boil.
- Add the chili's, mushrooms, tomatoes, Thai Blend, fish sauce, lemon, salt, sugar and boil for another 3-5 minutes.

- Add seafood (don't stir) and let it boil for 3 minutes until seafood is cooked.
- Turn off the fire - add coriander, green onion and carnation milk.
- Let it sit for 2-3 minutes then ready to serve.
- Final addition of Thai Blend seasoning, salt and chili's for your taste and spice preference.



This is an easy recipe once you have cooked it a few times and can be adjusted per your preference in seafood. You can also eat this over rice.

Serves 4-6 people and just adjust recipe for more servings.