

## Coconut Soup



### Ingredients:

1 tbsp + 1½ tsp Vegetable oil	2 tbsp + 1½ tsp grated Ginger
1¼ stalk Lemon Grass, minced	2½ tsp red Curry paste
5 cups Chicken broth	3 tbsp + 2¼ tsp Fish sauce
1 tbsp + ¾ tsp light brown Sugar	1 (13.5 oz) canned Coconut Milk
10 fresh Shiitake Mushrooms	1¼ lb med shrimp, peeled & deveined
2 tbsp + 1½ tsp fresh Lime juice	Salt to taste
¼ cup + 1 tbsp chopped Cilantro	

### Preparation:

Heat oil in large pot over medium heat.  
Cook and stir ginger, lemon grass, and curry paste in the heated oil for 1 min.  
Slowly pour chicken broth over the mixture stirring constantly.  
Stir in fish sauce and brown sugar and simmer for 15 min.  
Stir in coconut milk and mushrooms.  
Cook and stir until mushrooms are soft about 5 min.  
Add shrimp cook until no longer translucent about 5 min.  
Stir in lime juice season with salt garnish with cilantro.  
Serve.