Asian-Style Shrimp Noodle Soup with Lemongrass and Coconut Milk
By Tom McNary of Carried Away, Aptos, CA
Serves 6-8

Chef Tom McNary, of Carried Away, his daughter (and “assistant”) Olivia, and Sustainable Seafood Taste-off event hostess, Rachael Spencer during the September 2012 event. Here’s the winning recipe!

For Soup Base:
½ small yellow onion, diced
1½ ounces ginger, peeled and sliced
3 garlic cloves, peeled
2 serrano chiles, sliced
4 lemongrass stalks, trimmed and roughly sliced
1 tablespoon coriander seeds
1½ teaspoons cumin seeds
½ teaspoon turmeric
1 tablespoon brown sugar

3 tablespoons vegetable oil

Purée all ingredients except vegetable oil in blender or food processor until it forms a paste. In a pot over medium heat, add vegetable oil. Sauté paste in oil for 5-10 minutes or until aroma is released.

For Soup Broth:
Shrimp shells from 1¼ pounds of gulf shrimp
2 cups fish stock
2 cups water

To soup base paste, add shrimp shells, fish stock and water. Bring to a boil and reduce to a simmer for 30 minutes. Strain broth and discard solids.

For Assembled Soup:
¼ cup fresh lime juice
1 teaspoon salt
2 tablespoons fish sauce
1 can coconut milk
1¼ pounds gulf shrimp, peeled
7 ounces rice noodles, cooked
Bean sprouts
Sliced serrano chiles
Cilantro, chopped

To soup broth over medium heat, add lime juice, salt, fish sauce, coconut milk and shrimp. Simmer for about 5 minutes until shrimp is pink and cooked through. Ladle soup into bowls and garnish with noodles, bean sprouts, chiles and cilantro as desired.