



Thai Shrimp and Corn Soup

Source: adapted from Rachael Ray, *Everyday*, Sept 2019

Serves: 4

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Ingredients:

6 Ears of Corn, shucked and removed from cob
3 T unsalted Butter
1 lg Leek, trimmed, halved lengthwise, and cut into $\frac{1}{4}$ " pieces
2 med Poblano Chills, finely chopped
7 oz Mild Green Chilies
2 $\frac{1}{2}$ " piece fresh Ginger, peeled and grated
1 piece Lemon Grass, bruised
5 lg cloves Garlic, chopped or grated
1 T Red Curry Paste or Sriracha
1 qt Chicken Stock
One 14-oz can unsweetened light Coconut Milk
1 T Fish Sauce
1 lbs medium to large Shrimp, peeled and deveined, tails removed
2 Limes, 1 juiced, 1 cut into wedges for serving
1 c fresh Thai Basil, torn or sliced into thin ribbons
 $\frac{1}{4}$ c fresh Mint Leaves or Cilantro Leaves, chopped
Oyster crackers, for serving

Directions:

Using a sharp knife, cut off the kernels. Use the flat edge of the knife to scrape the juices from the cob. Repeat with the remaining ears of corn.

In a blender, puree half the corn with $\frac{1}{2}$ cup water.

In a pot, melt the butter over medium-high heat. When it foams, add the leek, Poblano, green chilies, ginger and garlic. Cook, stirring often, until the vegetables are tender, 3 to 4 minutes. Add the curry paste or Sriracha and lemon grass and stir until fragrant, about 1 minute more.

Add the corn puree, stock, coconut milk, and fish sauce. Bring to a boil. Add the shrimp, lime juice, and the remaining corn. Cook until the shrimp are cooked through, 3 to 4 minutes.

Divide the soup among bowls. Top with herbs. Serve with the lime wedges and oyster crackers.