

Thai Seafood Hot Pot

Serves 4:

Ingredients

1 tablespoon grapeseed or canola oil
2 large shallots, thinly sliced
2 to 3 garlic cloves, peeled and smashed
6 cups chicken stock, homemade or low sodium store-bought
1 cup lite coconut milk
2-3 long red hot chile peppers, sliced thinly
6 tablespoons rice vinegar
4 tablespoons asian fish sauce
handful each of cilantro and basil leaves
2 tablespoons sugar
2-1 inch pieces of ginger, peeled and bruised
2 stalks of lemongrass, cut into 1 inch lengths, bruised
6 kaffir lime leaves, torn; or the zest from 2 limes
4 plum tomatoes, diced
1/2 pound shiitake mushroom caps, quartered
1/2 pound large shrimp, peeled
1/2 pound sea scallops, halved crosswise
1/2 pound cleaned squid, cut into rings
kosher salt and freshly ground black pepper
8 ounces rice stick noodles

Garnishes:

1/2 seedless cucumber, julienned
4 scallions, sliced thinly on the diagonal
cilantro leaves
basil leaves
mint leaves
1/2 cup roasted salted peanuts, chopped
2 limes, cut into wedges

Preparation

In a soup pot, sauté shallots and garlic in oil.

Add chicken broth, coconut milk, chiles, rice vinegar, fish sauce, cilantro and basil, and sugar.

Add ginger, lemongrass, and kaffir lime leaves or lime zest.

Bring to a boil, then simmer for 5–10 minutes.

Remove garlic, ginger, lemongrass, lime leaves or zest and herbs with strainer.

Add tomatoes and mushrooms to soup and simmer.

In a saucepan, boil and drain rice noodles, according to package directions.

Add shrimp and scallops to soup and simmer for 2 minutes.

Add squid rings and juice of one lime and simmer for 1 more minute.

Taste and adjust seasoning with kosher salt, freshly ground black pepper and more lime, if needed.

Portion rice noodles into large bowls and ladle soup with seafood on top to serve.

Pass garnishes of cucumbers, scallions, herbs, peanuts and lime wedges.

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