



This sweet and tart soup is sure to make your mouth sing

### Sweet and Sour Tamarind Shrimp Soup



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<u>Ingredient:</u>	<u>Unit</u>	<u>Measure</u>
Water	8	Cup
Uncooked Shrimp	1.5	Pound
Fresh Diced Pineapple	0.5	Cup
Lrg White Onion	0.5	Each
Tamarind Puree	3	Tablespoon
Tomato Paste	2	Tablespoon
Fish Sauce	1	Tablespoon
Olive Oil	2	Tablespoon
Cornstarch	1	Tablespoon
Jalapeno Chili	0.5	Each

### Directions

Saute onion and jalapeno with 2 tablespoons olive oil. When onion becomes opaque add shrimp. While shrimp are cooking 2-3 min, bring 4 cups shrimp stock to boil. As shrimp begin to turn pink add tomato paste and caramelize for 2 min. Add the water to the tomato shrimp mix. Scrape off tomato from bottom of pan and add tamarind along with the other 4 cups of water. When mixture begins to boil add the pineapple as well as salt and pepper to taste. Remove 1/2 cup of broth and mix with cornstarch and then, return mixture to soup. After soup has simmered for about 30 min remove from heat, garnish with basil and serve!

