

# Josh's Thai Peanut Soup

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## **From Josh**

*Peanut Soup in Virginia is a regional tradition. I've had a lot of them, and many I didn't like. I came up with this Thai inspired version that is a great pantry ingredient soup.*

## **INGREDIENTS**

3 tbsp coconut oil or vegetable oil  
1 1/2    teaspoons Red Curry paste or powder (to taste)  
3 tablespoons grated ginger  
3 large yellow onions, diced  
4 cloves garlic, minced  
8oz peanut butter (natural is best)  
drizzle of Mirin or rice vinegar & sugar  
Drizzle of Fish Sauce  
1 can unsweetened full-fat coconut milk  
1 quart chicken stock or rehydrated liquid from shiitake mushrooms  
Juice of 1 lime  
Sriracha sauce (to taste)  
soy sauce to taste  
Salt and ground black pepper, to taste

## **DIRECTIONS**

1. Sauté onion, garlic and ginger in a stock pot in the oil. Add salt and sweat the onions until translucent. Then add the rest of the ingredients and bring to a boil.
2. Once the soup has reached a boil, reduce to a simmer and use an immersion blender until smooth.
3. Serve hot with ground peanuts, scallion and Sriracha.