

## Episode 10

**Debby:** Hey listeners! Quick show note here – this episode was meant to be released *before* our snacks episodes, but instead it's showing up afterwards, because ... well, *reasons*, that's why.

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**Debby:** Hello and welcome to Who's Cooking What? with Debby and Ben, the cooking podcast on how to keep it loose in the kitchen when you're wondering why every recipe feels so complicated.

We love to order this soup when we go out to eat.

**Ben:** it's the perfect combo of sour, fruity, and spicy!

[podcast transition music]

**Debby:** To start, you're going to need unshelled shrimp with the heads still on. Get as many as are equal in weight to a bottle of beer, which you can ice down and drink with your soup when you're done. Peel the shells and remove the shrimp heads – and put them aside, we'll need them in the next step – but leave the tails on. Devein the shrimp and put 'em back in the fridge until they're ready to use.

[podcast transition music]

**Debby:** In a pot, boil enough water to fit in my favorite drinking tumbler – it's big, it's blue, it's plastic, and it holds just the right amount of liquid. Next, add those shrimp heads and shells you saved, and boil until the water turns slightly orange in color. Presto! You've made shrimp stock!

**Ben:** My favorite magic trick.

**Debby:** Press the shrimp heads down to extract the juice from the heads, then simmer and let the stock reduce a little bit. Drain the stock and discard the heads and shells.

**Ben:** Hey, now we've almost got soup!

**Debby:** Raise the heat to high and add 1 stalk of lemongrass (cut into chunks and pounded with a cleaver), a few slices of galangal, a palmful of bruised Makrut lime leaves, the same amount of pounded bird's eye chiles, some big handfuls of chopped oyster mushrooms, and some scoops of roasted chile paste and the oil it came in. Bring it all to a boil.

Add in the shrimp and a good glug of fish sauce. Finally, add some fresh lime juice, and boil until the shrimp are cooked. Garnish with cilantro leaves and serve.

[podcast transition music]

**Debby:** And that does it for this week's episode of Who's Cooking What? - thanks for tuning in! Who's Cooking What? is available on Apple Podcasts, Spotify, and any other place you can download podcasts