

Shrimp Tom Yum Kung

Strong Thai flavors of shrimp, lime, ginger, and lemongrass.

Yield: 1 gallon + 2 cups
 Serving Size: 18 (8 oz) servings
 Prep time: 10 minutes
 Cook time: 30 minutes



Recipe Details

Ingredient	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Minor's® Shrimp Base	4.5 oz	126 g	—
Lemon grass stalks, split and bruised with back of knife	5.75 oz	160 g	4 each
Fish sauce	4 fl oz	—	1/2 cup
Ginger, fresh, cut into thin rounds	2.5 oz	69 g	6-8 pieces
Garlic, thinly sliced	1 oz	30 g	8 cloves
Lime, zest, fresh	—	1 g	2 tsp
Minor's Fire Roasted Jalapeño Flavor Concentrate	4 oz	120 g	1/2 cup
Lime juice	4 fl oz	—	1/2 cup
Mushrooms, fresh, thinly sliced	3 oz	89 g	2 cups
Scallions, sliced on the bias	2 oz	59 g	1 cup
Lime, thinly sliced, omit the ends	1.5 oz	45 g	1 each

Preparation Steps

1. In a large pot over medium heat, add the water, Shrimp Base, lemon grass, fish sauce, ginger, garlic and lime zest. Mix well and bring to a simmer for 10–15 minutes.
2. Stir in the Fire Roasted Jalapeño Flavor Concentrate, lime juice, and mushrooms. Simmer for 3–5 minutes.
3. Add the scallions and the thinly sliced lime.
4. Season to taste and remove from heat. Hold on soup station.

Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.

TOM YUM

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 4 oz Fish sauce
- € ☐ 1 lb Peanuts, optional
- € ☐ 1 lb brown rice
- € ☐ 2 lbs rice noodles, optional

Produce

> ***be sure to ask your distributor about local seasonal produce*

- € ☐ 8 limes
- € ☐ 2 oz garlic
- € ☐ 4 oz scallions
- € ☐ 12 oz lemon grass
- € ☐ 4 oz ginger
- € ☐ 4 oz Button mushrooms
- € ☐ 3 lbs local seasonal vegetable*
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*Shiitake mushrooms, bean sprouts, limes, onions, nappa cabbage scallions tofu, peas, carrots, kim chee, yellow squash, chiles, bell peppers, kale, and chard are all vegetables that work well on this station

> Protein

- € ☐ 6 lbs 55-60 shrimp, cooked, peeled, deveined

> Refrigerated

- € ☐ MINOR'S® Red Thai Curry Sauce-1 bottle
- € ☐ MINOR'S No Added MSG Shrimp Base-1 tub

TOM YUM

PREP GUIDE

Order Guide for 50 Servings

> Day Before Service

- € ☐ Prepare tom yum broth recipe
- € ☐ Secure 6 lbs 55–60 shrimp
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Chop 1 lb peanuts *(optional item)
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Cook 2 lbs rice noodles (optional)

> Day of Service

- € ☐ Reheat broth to a minimum of 180°F

> Station Set Up

- ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (10)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (10)