
Sabao Fish Soup

Description

A bowl of Sabao Fish Soup (a Filipino-style soup done Chef Maka's way) is the perfect cure for whatever ails you.

Total time: 1 hr Yield: 4 Servings

Ingredients

5 clove garlic
1 inch ginger (peeled)
1 large onion
4 stalks lemongrass
canola oil
salt
pepper
3 Hawaiian chili peppers
2 Tbsp patis
2 qt water
1 lb salmon bellies (cut into 1" pieces)
1/2 lb easy peel shrimp (or 6 oz. dried shrimp (opai))
1/2 lb Roma tomatoes (cut in half)
5 stalks green onion
1/4 cup Thai basil
1 bunch cilantro
1/4 cup soy sauce

Prep Time: 1 hr Total Time: 1 hr

Instructions

Slice the garlic, ginger and onion. Rinse and chop the lemongrass. Sauté the garlic, ginger, onion, and lemongrass in canola oil in a large pot until tender, about 5 minutes. Season to taste with salt and pepper. Add the chili peppers, patis, and water. Bring to a boil, then add the fish and shrimp. Add the tomatoes, green onions, basil, cilantro, and soy sauce. Set heat to medium and let simmer for 10 minutes. Shrimp is cooked when it turns red in color. Taste and add additional seasoning as desired. Enjoy with hot rice.

Recipe brought to you by:

Chef Maka Kwon

Source:

Chef Maka Kwon