

Asian Lemon-Ginger Soup

Recipe from *The Soup & Bread Cookbook: More Than 100 Seasonal Pairings for Simple, Satisfying Meals* by Beatrice Ojakangas

Ingredients:

6 cups chicken stock or miso broth
3 stalks lemongrass or 3 strips of lemon zest (about 4" long and ½" wide)
4 slices (¼" thick) fresh ginger, about 1" across
3 or 4 small chili peppers, minced
2 tablespoons soy sauce
8 ounces coarsely chopped mushrooms, such as shiitake, cremini, or oyster
2 cups shredded cooked chicken (Or 1 14oz package of firm tofu, drained and cubed)
2 teaspoons minced kaffir lime leaves or grated lime zest
1 lime, juiced
¼ cup finely chopped cilantro

Heat the chicken stock (or miso broth) in a 3-quart soup pot over medium heat.

Meanwhile, trim away the tough outer layers of the lemongrass stalks. Using the spine of the knife, smash the lemongrass stalks, and then cut two stalks into 2" sections. Add lemongrass (or lemon zest) to the stock, mince the remaining stalk, and set aside. Add the ginger and 1 tablespoon of the minced chilies. Simmer for 15 minutes.

Remove the lemongrass (or lemon zest) and ginger, and add 1 tablespoon of the soy sauce, the mushrooms, chicken, lime leaves or zest, lime juice, and minced lemongrass (if using). Taste and adjust the seasonings. Garnish with the chopped cilantro. Serve hot.

For a vegetarian option, substitute vegetarian miso broth for the chicken stock/broth and substitute the shredded chicken for the tofu.