

Vietnamese Sour Tamarind Soup With Salmon (Canh Chua Ca Hoi)

Serves 4-5

INGREDIENTS

Fish

- 12 oz salmon fillet
- 1 tablespoon fish sauce

Soup

- 2 tablespoons vegetable oil
- 2 tablespoons minced garlic
- 5 cups water or unsalted vegetable/chicken stock

Soup Seasonings

- 1 tablespoon tamarind powder
- 2 tablespoons chicken stock powder
- 4 tablespoons granulated sugar
- 1/2 teaspoon salt

Vegetables

- 10 oz tomatoes (cut into halves or quarters)
- 7 oz Indian taro stems (remove outer fiber and slice thin at a diagonal)
- 5 oz enoki mushroom (remove stems and break apart into small pieces) or bean sprouts
- 1 cup Thai Basil leaves (slice thinly)
- Chili peppers (slice thinly)

INSTRUCTIONS

1. Marinate salmon fillets with fish sauce for at least 15 minutes. Set aside.
2. In a medium-size pot, heat up vegetable oil on medium-high. Add garlic and saute until golden brown. Remove half from the pot and set aside as garnish.
3. To the pot with the oil and remaining garlic, add water or unsalted stock. Be careful as water and oil will splatter. Bring the pot to a boil.
4. Add salmon and cook for 15 minutes on a low simmer.
5. Season soup with tamarind powder, chicken stock powder, sugar, and salt.
6. Add tomatoes, Indian taro stems, enoki mushroom, and bean sprouts. When the mixture comes to a boil, immediately turn off heat.
7. Transfer to a serving bowl and garnish with basil, chili peppers, and fried garlic.