



Catfish Soup

Recipe Provided by: Gao Sue Yang

Recipe Credit Given to: Annie Vang

<http://annievang.com/index.php/catfish-soup>

Traditional Hmong Recipe

INGREDIENTS

- 2 lbs. catfish
- 3 teaspoons salt
- 2 cup tomatoes
- 1/2 cup shallots
- 1 tablespoons fish sauce
- 2 lemon kaffir leaves
- 4 Thai chili, optional
- 1 cup mint
- 1 cup cilantro
- 1 cup lady's thumb
- 1 teaspoons xyab txob (Asian peppercorn roasted and grinded)
- 3-4 cups water

DIRECTIONS

1. Heat a pot on high and add water.
2. Bring water to a boil and add the catfish, lemongrass, salt, fish sauce, tomatoes, kaffir leaves, shallots, and Thai chili.
3. Cook for 10-15 min.
4. Add the veggies.
5. Cook for 5 minutes and remove from heat.
6. Serve.

NOTES

