

## Tomato and Egg Drop Soup

(4 servings)

4	<b>lime leaves</b> , frozen or dried (optional)
4	<b>galangal slices</b> , frozen or dried (optional)
2	<b>tablespoons</b> vegetable oil
4	<b>shallots</b> , thinly sliced
5	<b>large ripe tomatoes</b> , cored, seeded, cut into wedges
1	<b>teaspoon</b> sugar
5	<b>cups</b> chicken broth
¼	<b>teaspoon</b> salt
1	<b>tablespoon</b> nuac mam (Vietnamese fish sauce)
5	<b>eggs</b> , lightly beaten
1	<b>scallion</b> , finely sliced
1	<b>tablespoon</b> shredded coriander
	<b>freshly ground</b> black pepper

If using dried lime leaves and galangal, soak in hot water for 30 minutes and drain.

- › Heat oil in a 3-quart saucepan over moderate heat.
- › Add shallots and sauté until fragrant.
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- › Add shallots and sauté until fragrant.
- › Add tomatoes and sugar, cook for 5 minutes or until tomatoes are very soft.
- › Add chicken broth and bring to a boil over high heat.
- › Stir in lime leaves, galangal, salt and fish sauce.
- › Reduce heat and cover; let broth simmer for 30 minutes.
- › Remove and discard lime leaves and galangal.
- › Bring soup back to a boil; while actively boiling, pour eggs in a thin slow stream and stir gently for 30 seconds.
- › Add scallion and coriander.
- › Transfer soup to a heated tureen.
- › Sprinkle with freshly ground pepper and serve hot.