



Laksa

thewoksoflife.com

MAKES: 4 servings

Laksa is spicy, fragrant noodle soup found across Southeast Asia. Our recipe doesn't shy away from strong, authentic flavors while also being easy to make.

INGREDIENTS

- 4 bone-in, skin-on chicken thighs
- 4 tablespoons vegetable oil
- 1 clove garlic
- 1 1/2 tablespoons ginger
- 1 stalk lemongrass
- 2 Thai chilies
- 1/2 cup laksa paste
- 1 tablespoon brown sugar
- 4 cups chicken stock
- 1 can coconut milk
- 1 tablespoon fish sauce
- 1 package soy puffs
- 4 portions noodles
- 1 limes
- 3 large shallots
- 1/4 cup all purpose flour
- 12 large shrimp
- 2 cups mung bean sprouts
- 1/2 cup fresh cilantro leaves

DIRECTIONS

1. Preheat your oven to 400 degrees F. Season the chicken thighs with salt and pepper (we used white pepper, but you can also use black pepper), and place on a baking sheet lined with parchment paper. Bake in the oven for 40 minutes. Remove from the oven and set aside.
2. While the chicken is cooking, heat 2 tablespoons vegetable oil in a large saucepan or medium pot over medium heat. Add the minced garlic and ginger and cook for 1 minute. Add the minced lemongrass and chilies, and cook for 3 minutes.
3. Add the laksa paste and brown sugar. Fry for another 3 minutes, letting all the flavors meld together. Add the chicken stock, coconut milk, and fish sauce. Bring to a boil. Add the soy puffs, cover, and allow to simmer for 10 minutes.
4. Meanwhile, rinse the noodles in warm water (for cooked hokkien noodles or rice vermicelli) or prepare according to package instructions (for fresh or dried wheat noodles). Distribute among four large noodle soup bowls.
5. Shred the cooked chicken and skin and distribute among the bowls. Pour any juices from the roasting pan into the broth. (You can even use a little bit of warm water to scrape any lingering tasty bits off the parchment paper).

6. Season the broth with lime juice and more fish sauce to taste, until your broth has reached your desired levels of saltiness/sourness. If you would rather not use fish sauce as your salting agent (it can be quite pungent to some palates), season with salt instead.

7. Meanwhile, toss the thinly sliced shallots in flour until they're lightly coated. In a cast iron pan, heat an additional 2 tablespoons oil. Fry the shallots until crispy and set aside.

8. Season the shrimp with salt and pepper and sear them in the same oil you used to cook the shallots, just until they're cooked through.

9. To assemble the laksa, pour the broth over the noodles and chicken, and add a couple pieces of soy puff to each. Top with the cooked shrimp, bean sprouts, cilantro, and fried shallots. Serve with extra lime wedges, and enjoy!

Karen S

Slow Cooker French Onion Soup

from MyRecipes.com

Serves: Serves 12



Ingredients

¼ cup unsalted butter

6 thyme sprigs

1 bay leaf

5 pounds large sweet onions, vertically sliced (about 16 cups)

1 tablespoon sugar

6 cups unsalted beef stock (such as Swanson)

2 tablespoons red wine vinegar

1 ½ teaspoons kosher salt

1 teaspoon black pepper

24 (1/2-ounce) slices whole-grain French bread baguette

5 ounces Gruyère cheese, shredded (about 1 1/4 cups)

Preparation Steps

1. Place butter, thyme, and bay leaf in the bottom of a 6-quart electric slow cooker. Add onions; sprinkle with sugar. Cover and cook on HIGH for 8 hours.
2. Remove thyme and bay leaf; discard. Add stock, vinegar, salt, and pepper; cook, covered, on HIGH for 30 minutes.
3. Preheat broiler to high.
4. Arrange bread in a single layer on 2 baking sheets; broil 30 seconds on each side or until toasted. Place 1 cup soup in each of 12 (8-ounce) ramekins or ovenproof bowls, or follow freezing instructions. Top each serving with 2 bread slices and about 2 tablespoons cheese. Place 6 ramekins on a jelly-roll pan; broil 2 minutes or until cheese melts and begins to brown. Repeat procedure with remaining 6 ramekins, bread slices, and cheese.

Notes: I sautéed the onions after the 8 hours in slow cooker to brown & soften more.

This slow cooker french onion soup is so easy and delicious, you'll never return to your stovetop ways. The slow cooker completely eliminates the stirring element of caramelizing onions. After hours in the low heat, the sliced onions will become soft and jammy with a rich, dark brown coloring—no attention necessary. Although you'll need to start this soup the morning of, you'll gain nine hours of enticing aromas that will warm your kitchen on a chilly winter day. If you don't plan to eat it all, freeze the bag of soup in a bowl rather than laying it flat, so it will fit in the saucepan when it's time to thaw. Get ready for this slow cooker french

onion soup to be the most requested dish in your house.

Nutrition

Calories: 240 calories

Fat: 8.3 g

Saturated Fat: 4.8 g

Cholesterol: 23 mg

Sodium: 511 mg

Carbohydrates: 33 g

Fiber: 2 g

Protein: 9 g

Beer Cheese Soup



Serves: 6

Prep Time: 15 min

Cook Time: 25 min

Ingredients

½ lb bacon, cut into ½ inch pieces
1 small onion, finely chopped
1 red bell pepper, finely chopped
1 jalapeño, seeded, finely chopped
1 tbsp fresh thyme, chopped
¼ cup flour
4 tbsp butter
1 ½ cups pilsner beer
2 cups chicken stock
1 cup heavy cream
6 oz sharp cheddar cheese, shredded
4 oz medium cheddar cheese, shredded
2 oz pepper jack cheese, shredded
 salt & freshly ground pepper, to taste
 chives, optional
 flat leaf parsley, optional

Method

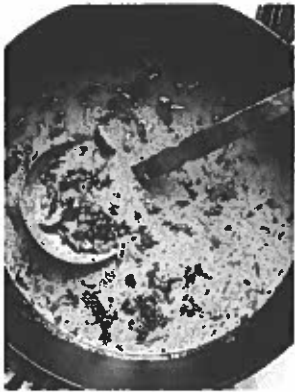
1. In a large sauce pan or soup pot, cook the bacon over medium-high heat until bacon is crispy, about 7 minutes. Using a slotted spoon transfer the bacon to a paper towel lined plate. Drain off all but 1-2 tablespoons of bacon fat.
2. Add the onion, bell pepper, jalapeño and thyme and cook until vegetables are tender, about 5 minutes.
3. Reduce heat to medium and add the butter, stirring until completely melted.
4. Sprinkle the flour over the vegetables and stir until the flour is fully incorporated. After the flour is incorporated add the beer, stirring constantly until it the mixture thickens.
5. Slowly add the chicken stock and cream and stir until completely combined. Bring to a low simmer.
6. Add the grated cheese a handful at a time until melted.
7. Salt and pepper to taste and add in half of the cooked bacon.
8. Garnish with additional bacon, chives or flat leaf parsley if desired.

Lynn's

THE MODERN PROPER

Simple Recipes for Every Day

Hungarian Mushroom Soup



Serves: 4

Prep Time: 15 min

Cook Time: 30 min

Ingredients

- 4 tablespoons** salted butter
- 1 large** yellow onion, chopped
- 1 pound** cremini mushrooms, sliced
- 2 cups** chicken or vegetable stock
- 1/2 cup** dry white wine
- 2 teaspoons** dried dill
- 2 teaspoons** minced fresh thyme leaves
- 2 teaspoons** paprika
- 2 tablespoons** Worcestershire
- 1 teaspoon** kosher salt
- 3 tablespoons** all-purpose flour
- 1 cup** whole milk
- 1/4 cup** sour cream
- 1 tablespoon** lemon juice, from 1 lemon
- 2 tablespoons** fresh Italian parsley

Method

- 1.** Melt butter in a large pot over medium heat. When the butter is melted, add onions and mushrooms and cook, stirring occasionally, until onions are soft and translucent, about 8 minutes. Add the stock, white wine, dill, thyme, paprika, worcestershire and salt. Bring to a boil over high heat. Reduce to a simmer over low heat and cook, stirring occasionally, until the liquid reduces by $\frac{1}{4}$, about 10 minutes.
- 2.** In a small bowl, whisk flour into the milk until smooth. Add the milk mixture to the soup and cook, stirring occasionally, until the soup begins to thicken, about 10 more minutes.
- 3.** Over low heat, slowly stir in the sour cream, and lemon juice until fully incorporated.
- 4.** Divide the soup into four bowls and top with fresh parsley to serve.

**Yields 5 cups of soup. If serve 4 people as a main dish, we recommend doubling the recipe.

Mulligatawny Soup

By Sarah DiGregorio

Time 50 minutes

Rating ★★☆☆ (1205)

This soup is a British-Indian cuisine hybrid, the result of colonizers' encounters with rasam — a spiced, soupy dish often enriched with lentils, sometimes served over rice — from Tamil Nadu, a region in southern India. “Milagu tannir,” which means pepper water, was how Tamil people described some versions of rasam (<https://www.nytimes.com/2020/05/27/magazine/soup-so-vibrant-its-called-the-elixir-of-life.html>); it morphed into mulligatawny when the British made it thick, chunky and meaty. In the cookbook “Classic Indian Cooking,” the author Julie Sahni wrote that she fell in love with mulligatawny when she first encountered it in Germany. “The present version bears no resemblance whatever to the traditional rasam,” she said, adding, “Because of its unorthodox origin, Indian cooks have had a field day exercising their creative genius with it.” This version is thickened with a roux, masoor dal and coconut milk, and bolstered with chicken thighs and tart apple. Curry powder is not a traditional Indian ingredient, but it reflects the dish's British influence.

INGREDIENTS

Yield: 6 servings

¼ cup vegetable oil

1 red or yellow onion,
minced

Salt

8 garlic cloves, smashed
and chopped

2 tablespoons minced

PREPARATION

Step 1

Warm the oil in a large pot or Dutch oven over medium-high heat. Add the onion, season with salt and cook, stirring occasionally, until translucent and shrunken, about 8 minutes. Add the garlic and ginger, and cook, stirring, until fragrant and softened, about 2 minutes. Add the mustard seeds, turmeric, curry powder, cayenne and cumin seeds, and cook, stirring constantly, until the mustard seeds pop and sizzle, about 90 seconds. Add the

ginger (from about 2 inches of peeled ginger root)

2 teaspoons black or brown mustard seeds

1 teaspoon ground turmeric

1 teaspoon curry powder

½ teaspoon ground cayenne, plus more to taste

½ teaspoon cumin seeds

2 carrots, peeled and sliced

2 celery stalks, sliced

1 large apple, preferably Granny Smith, peeled, cored and chopped

2 tablespoons tomato paste

3 tablespoons all-purpose flour

1 pound boneless, skinless chicken thighs, cut into bite-sized chunks

1 cup masoor dal (split red lentils)

6 cups chicken broth or stock

1 (14-ounce) can coconut milk

Juice of 1 lime (about 1½ tablespoons)

carrot, celery and apple, and cook, stirring, until just starting to soften, about 2 minutes. Stir in the tomato paste, then the flour, and cook, stirring well, to uniformly coat all the ingredients, about 2 minutes.

Step 2

Add the chicken, masoor dal and chicken broth. Season lightly with salt. Bring to a boil, stirring to scrape up any browned bits sticking to the bottom of the pot. Reduce the heat to maintain a simmer.

Step 3

Cover the pot and cook for 10 minutes, then uncover and simmer for 15 to 20 minutes more, until the chicken and carrots are tender, the soup is creamy, and the flavors have blended.

Step 4

Stir in the coconut milk and squeeze in the lime juice. Serve in bowls topped with a dusting of cayenne, if desired.

Private Notes

Susan's

Italian Wedding Soup

by Ina Garten

Ingredients:

For the meatballs:

- 3/4 pound ground chicken
- 1/2 pound chicken sausage, casings removed
- 2/3 cup fresh white bread crumbs
- 2 teaspoons minced garlic (2 cloves)
- 3 tablespoons chopped fresh parsley leaves
- 1/4 cup freshly grated Pecorino Romano
- 1/4 cup freshly grated Parmesan, plus extra for serving
- 3 tablespoons milk
- 1 extra-large egg, lightly beaten
- Kosher salt and freshly ground black pepper

For the soup:

- 2 tablespoons good olive oil
- 1 cup minced yellow onion
- 1 cup diced carrots (3 carrots), cut into 1/4 inch pieces
- 3/4 cup diced celery (2 stalks), cut into 1/4 inch pieces
- 10 cups homemade chicken stock
- 1/2 cup dry white wine
- 1 cup small pasta such as tubetini or stars
- 1/4 cup minced fresh dill
- 12 ounces baby spinach, washed and trimmed

Directions: Preheat the oven to 350 degrees F.

For the meatballs, place the ground chicken, sausage, bread crumbs, garlic, parsley, Pecorino, Parmesan, milk, egg, 1 teaspoon salt, and 1/2 teaspoon pepper in a bowl and combine gently with a fork. With a teaspoon, drop 1 to 1 1/4-inch meatballs onto a sheet pan lined with parchment paper. (You should have about 40 meatballs. They don't have to be perfectly round.) Bake for 30 minutes, until cooked through and lightly browned. Set aside.

In the meantime, for the soup, heat the olive oil over medium-low heat in a large heavy-bottomed soup pot. Add the onion, carrots, and celery and saute until softened, 5 to 6 minutes, stirring occasionally. Add the chicken stock and wine and bring to a boil. Add the pasta to the simmering broth and cook for 6 to 8 minutes, until the pasta is tender. Add the fresh dill and then the meatballs to the soup and simmer for 1 minute. Taste for salt and pepper. Stir in the fresh spinach and cook for 1 minute, until the spinach is just wilted. Ladle into soup bowls and sprinkle each serving with extra grated Parmesan.