



Sinigang na hipon (sour shrimp soup)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 Kilo Shrimp
- 12 pcs Tamarind (Sampaloc) or 1 pack Sinigang Mix

- 1 big Onion (diced)
- 3 big tomatoes (quartered)
- 2 pieces Radish (sliced)
- 1 bundle Sitaw (Stringbeans)
- 1 Chinese cabbage or 1 bundle Kangkong (cut into 2? long)
- 3 pieces long green pepper
- 5 cups ricewash or water
- Salt or Patis (fish sauce)

Instructions

- Boil Tamarind in rice wash or water to soften.

- Pound and extract all juices and set aside.
- In a casserole, boil rice wash or water, Tamarind juice, onions, tomatoes and Radish.
- Lower fire, add in Shrimps, Chinese cabbage, Sitaw and green long pepper.
- simmer for 5 minutes.
- Season with salt or patis.
- Serve hot.