

CURRIED TOMATO SOUP for 20 – 25

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| 1/2 cup corn or canola oil | 1 1/2 tsp ground cardamom |
| 2 large onions, chopped | 1 1/2 tsp freshly ground pepper |
| 2 tart apples, peeled and chopped | 4 28-oz cans crushed tomatoes |
| 2 Tbs chopped fresh ginger | 2 Tbs light brown sugar |
| 2 Tbs chopped garlic | 1/4 cup cider vinegar |
| 1 jalapeno, seeded and chopped | Salt to taste |
| 2 Tbs curry powder | 10 cups chicken or vegetable stock |
| 2 Tbs ground cumin | yogurt for garnish |
| 1 1/2 tsp turmeric | |

- 1 Make soup base: Heat oil in large, heavy saucepan over medium high heat. Sauté the onions and apples until tender and golden, about 8 minutes. Add ginger, garlic, and jalapeno and cook a few minutes. Stir in the spices and sauté a minute or so more.
- 2 Stir in the tomatoes and simmer for 45 minutes. Add brown sugar and vinegar, then season carefully with salt. Cool and refrigerate until ready to finish.*
- 3 Before serving, transfer soup base to stock pot and add the vegetable stock. Bring to a simmer and adjust seasonings. Soup is best not quite piping hot.

* The base freezes very well. If you aren't cooking for a crowd, divide into smaller containers and adjust broth quantities when finishing.

Kitty Graves

Served at the Holiday Lunch Fundraiser, 12/02