

## **CURRIED TOMATO SOUP for 20 – 25**

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*