

Recipe

Tomato soup

By

Anand Lila devi dasi



Ingredients

10-12 medium sized tomatoes
2 Tsp olive oil
½ Tsp yellow asafetida powder
2 C water
1 Tsp salt
1 Tsp sugar
¼ Tsp ground black pepper

Preparation

1. In a large saucepan boil enough water. Drop the tomatoes. When the tomato skin blisters, remove the saucepan from heat. Take the tomatoes out from the water and peel off their skins. Coarsely chop the tomatoes.
2. Heat oil in a saucepan over moderate heat; sprinkle asafetida and sauté for a while. Add the chopped tomatoes, 2 cups of water, salt, sugar and pepper. Bring it to a boil and reduce the heat to low. Cover and cook for 25-30 minutes or until the tomatoes are soft.
3. Process the tomatoes to a smooth puree and pour it back into the saucepan and cook over low heat for 5 minutes. Serve hot with *simple home style bread*.

Serves

4-5

For further details please contact

anandliladd@gmail.com

www.iskcondesiretree.com

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