

# Tomato-Garlic Soup

YossTek Culinary Division 2010

B”H

## Spice Mixture

*Use a few dashes of each spice*

Dried Basil  
Hilbe Powder  
Coriander Powder  
Indian Curry Powder  
Pereg Mysterious Spicy Tomato Spice  
Marjoram  
Black Pepper  
Cumin  
Salt

## Ingredients

Spice Mixture  
2 TBSP Oil  
1 Whole Garlic Bulb  
2 Onions  
4 Tomatoes  
½ can Tomato Paste  
6 cups Water (or as needed)  
4 TBSP Pareve Chicken Consommé  
Sugar, as needed (maybe ½ cup or so)  
Salt, as needed

Cut the ends off of the garlic and crush them with either side of your knife to get the skins off easily. Throw out the skins and chop the garlic into small pieces and then put it into a bowl. Add the spice mixture to the garlic and mix it around so the spices are spread nicely all over the garlic.

Cut the top and ends off of the onions, discard the skins and dice them finely.

Heat the pot on a low flame (setting #1 on a standalone burner). After a while, splash a drop of water into the pot and see if it is absorbed. If it is, wait longer for the pot to heat up. Once the pot is ready, a drop of water should roll around instead of being absorbed. Just blow it so it hits the side and evaporates.

After making sure there is no water left in the pot, add some oil and slightly tip the pot to get the oil mixed around the bottom surface of the pot. Throw the spice coated garlic in, making sure that it covers the bottom of the pot. Throw the diced onions into the pot, as well, and give the whole mixture a nice mixing. Cover the pot and let it cook (on low flame) for a few minutes or so, checking periodically to mix it and make sure it's still there.

Meanwhile, dice the tomatoes finely, throwing away the top core (and if you would like, the little part on the bottom as well). Put the tomatoes and any collected juices into the pot, and then add the water. Mix it up a bit, then add the tomato paste, the Consommé, the sugar and salt, and mix it again. Cover the pot and let it cook on the low flame for 5 minutes. Try a bit to make sure there are enough spices and salt/sugar and then give it a nice mixing. Let the soup continue to cook, covered, until you think it's done, stirring it often. Once it's done, serve it or keep it warm 'til later.



*It should look something like this, but chunkier*