

# **RASSUM** (HOT AND SPICY SOUP)

## **Ingredients**

3 large tomatoes cooked and peeled, or a 15 oz. can of peeled tomato  
3 and ¼ cups of water  
¼ teaspoon black mustard seeds  
¼ teaspoon cumin seeds  
1 teaspoon grated fresh ginger  
10 fresh curry leaves  
1 table spoon butter or ghee  
1 and ¾ tsp salt or to taste  
4 teaspoon sugar  
2 table spoon lemon juice

## **Method**

1. Puree tomatoes in a blender to make it smooth.
2. Heat butter or ghee on medium heat in a saucepan.
3. When hot, add mustard seeds and cover the pan, wait until mustard seeds stops popping, add cumin seeds, ginger, curry leaves and immediately pour the tomato puree in the mixture.
4. Add water, salt, sugar, and lemon juice; let it simmer on low heat for 10 minutes.
5. Serve it hot.

Neeta Saluja, Author: *Six Spices: A Simple Concept of Indian Cooking*