

## Mom's Mulligatawni Soup

- 1 onion, chopped
- 3 cloves garlic, chopped
- 2-inch piece of ginger, chopped
- 1 T. whole toasted cumin seeds
- 2 T. Purity Farms Organic Ghee
- 2 potatoes, peeled and cut into cubes
- 1 carrot, peeled and chopped
- 1 stalk of celery, chopped
- 1 small bag of Cascadian Farm frozen peas
- 2 large cans Muir Glen strained tomatoes
- 1 c. Imagine Foods vegetable stock
- 1 T. garam masala
- Cayenne to taste
- Salt and pepper to taste
- Chopped cilantro for garnish

Sauté the onions, garlic and ginger in the oil. Add the cumin seeds. Add the potatoes, carrots, celery, and peas. Add the tomatoes and bring to a boil. Simmer until the vegetables are tender. Puree using a hand blender or an electric blender. Add in the garam masala, and season to taste with salt, pepper and cayenne. Garnish with chopped cilantro. Serves 8.