

## Tandoori masala spiced tomato soup



- 1 tbsp. salted butter
- 4 Cloves garlic, peeled
- 1 Medium red onion, cut in large chunks
- 2 Cans fire roasted tomatoes
- 1 teaspoon salt or to taste
- 1 teaspoon cumin powder
- 1 tbsp. cornmeal
- 1 teaspoon tandoori masala
- 1 cup water + as needed
- 2 Slices white country bread, buttered on both sides

### Directions:

Melt butter in a heavy bottom medium pot. Add garlic and onions and on medium-low heat sauté for about 7-8 minutes or until light brown. Add cumin powder and cornmeal. Keep stirring and cook for 30 seconds more. Add tomatoes and water. Simmer for another 10 minutes. Add salt and tandoori masala. Blend everything to a creamy soup consistency with a hand held blender.

In a griddle toast the bread slices. Cut in large chunks.  
Sprinkle with tandoori masala (optional)

Ladle soup in individual bowls. Top with toasted bread.

Tandoori Masala is available at any Indian or specialty grocery shop or to buy MasalaSocial artisanal blend, contact [info@masalasocial.com](mailto:info@masalasocial.com). Price: \$15.00

Optional: For extra heat add 1 teaspoon smoked hot paprika or red chili powder.

Variation: Grilled Naan (Indian flat bread) works great instead of white country bread.