

I believe I have published at least a half-dozen recipes for tomato soup over the years, but never one from Morocco... until now.

Spiced Tomato Soup

1 Tbs (15 ml) olive oil
1 medium onion, chopped
2-4 cloves garlic, finely chopped
1 can (28 oz, 785 g) plum tomatoes, crushed and with their liquid
2 cups (500 ml) chicken stock
The juice and grated zest of 1 orange
1 Tbs (15 ml) honey
1 cinnamon stick (about 3 inches, 8 cm)
1/2 tsp (2 ml) ground allspice
1/4 tsp (1 ml) freshly grated nutmeg
Salt and freshly ground pepper to taste
Chopped fresh mint leaves for garnish

Heat the oil in a large pot over moderate heat and saute the onion and garlic until tender but not brown, about 10 minutes. Add the remaining ingredients except for the mint and bring to a boil. Reduce the heat and simmer covered for 30 minutes. Remove and discard the cinnamon stick and puree the soup in batches in an electric blender or food processor until smooth. Serve hot or cold, garnished with chopped mint. Serves 4 to 6.

Bon appetit from the Chef at World Wide Recipes