

Mulligatawny Soup

Servings : 8

Amount	Measure	Ingredient - Preparation Method
2		jalepeno peppers
4	teaspoons	ground black pepper
1	tablespoon	ground coriander
2	teaspoons	ground turmeric
3/4	teaspoon	ground cumin
1/2	teaspoon	ground nutmeg
1/4	teaspoon	ground clove
2	teaspoons	ginger - minced or grated
5	cloves	garlic
2	tablespoons	butter
2 1/2	cups	onion - diced
1	pound	stew meat - 1/2" cubes
8	cups	chicken broth
1/3	cup	tomato paste
1 1/2	teaspoons	salt
2/3	cup	carrot - diced
1 1/2	cups	apple - diced
3/4	cup	potato - diced
1/2	cup	frozen peas
		lemon slices

Stem the jalepenos. Grind the jalapenos, black pepper, coriander, turmeric, cumin, nutmeg, cloves, garlic, and ginger to a paste.

Heat butter in a soup pot over medium heat. Add the onion and cook, stirring occasionally, until golden brown, about 10 minutes. Add the spice paste and meat, and cook for 5 minutes.

Add the broth, tomato paste, and salt; bring to a simmer. Simmer for 20 minutes. Add the carrot, apple, and potato. Simmer until everything is tender, another 20 minutes.

Add the peas and simmer until just heated through, about 5 minutes. Serve the soup in heated bowls, garnished with lemon slices.