

Rustic Tomato Soup with Toasted Cumin and Mini Rajas

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		soup
2	tablespoons	cumin seeds
6	tablespoons	olive oil
4	cups	chopped onion
6	cloves	garlic - peeled
2	teaspoons	achiote paste
1/4	teaspoon	ground allspice
2		28 oz cans peeled whole tomatoes with basil in juice - diced and juice reserve
4	cups	chicken broth
1		dried guajillo chile - stemmed, seeded and torn
		cayenne
		kosher salt
		rajas
		vegetable oil
4		4 inch corn tortilla squares - 2x1/4" strips
5	ounces	mini bell peppers - stemmed, seeded and cut into thin strips

Soup: Stir cumin seeds in small skillet over med heat until just starting to smoke and pop, about 4 minutes. Cool and grind.

Heat oil in large pot over medium heat. Add onions. Cover and cook until tender but not brown, stirring often, about 8 minutes. Remove from heat. Using press, squeeze in garlic. Add achiote and allspice. Stir over low heat 1 minute. Add tomatoes with juice, broth and guajillo chile. Bring to simmer. Reduce heat to low; cover and simmer 15 minutes.

Working in 2 cup batches, blend soup to coarse puree. Return to pot. Mix in 1.5 tspns toasted cumin, season with cayenne, salt and pepper. Chill uncovered until cold, then cover and keep chilled.

Rajas: Fille saucepan with 3/4" oil. Heat over med heat for 4 minutes. Fry half of tortilla strips until just golden. Transfer to paper towel lined plate with slotted spoon. Repeat.

Heat 1.5 tbsps tortilla frying oil in medium skillet over med-high heat. Add mini peppers. Toss until tender, about 2 minutes. Sprinkle with salt and pepper.

Reheat soup over med heat. Ladle into bowls and top with tortilla strips and peppers. Sprinkle with toasted cumin.