

# Rustic Tomato Soup with Cumin

## Soup:

- 2 tablespoons cumin powder
- 6 tablespoons olive oil
- 2 chopped onions
- 6 large garlic cloves, peeled
- 2 teaspoons achiote paste
- 2 28-ounce cans peeled whole tomatoes with basil in juice, tomatoes diced, all juice reserved
- 1 tablespoon chili powder
- Cayenne pepper
- Coarse kosher salt

## Rajas:

- olive oil (for frying)
- 4 4-inch corn tortilla squares (cut from round tortillas), halved, cut into 2 x 1/4-inch strips
- 1 5-ounce package mini bell peppers, stemmed, seeded, cut into thin strip

## For soup:

Put cumin powder into pot and roast it for one minute. Now add olive oil, onions and garlic. Stir and fry until brown. Add chili and stir again. Add achiote. Stir over low heat 1 minute. Add tomatoes. Bring to simmer. Reduce heat to low; cover and simmer for 2 hours.

Season with cayenne, and if needed more cumin. Add salt and freshly ground black pepper.

## For rajas:

Pour enough oil into heavy medium saucepan to reach depth of 3/4 inch. Heat oil over medium heat 4 minutes. Fry half of tortilla strips until just golden. Using slotted spoon, transfer strips to paper towels to drain (color will darken slightly). Repeat with remaining strips.

Heat 1 1/2 tablespoons tortilla-frying oil from saucepan in medium skillet over medium-high heat. Add mini peppers. Toss until tender, about 2 minutes. Sprinkle with salt and freshly ground black pepper.

Reheat soup over medium heat. Ladle into bowls. Top with tortilla and pepper rajas and sprinkle with toasted cumin.