

Clear Tomato Rasam

Ingredients for 0.5 liter Rasam (4-5 cups)

- * One medium tomato cut into small pieces
- * Half tsp turmeric
- * Half tsp mustard seeds
- * Half tsp cumin seeds
- * Half Tsp black pepper powder(kali mirch)
- * Three tsp ghee
- * Eight curry leaves
- * Green chilies to taste cut up in pieces.
- * Lemon Juice – squeezed from 1-2 lemons

Instructions: 1. Heat the ghee in a skillet. 2. Put mustard seeds. 3. Once these start crackling add cumin seeds followed by chopped tomatoes and all the remaining ingredients. 4. When the tomatoes are soft add water. 5. Once it boils, turn down the heat and simmer the mixture for 10-15 minutes. 6. Strain it. 7. Store the clear rasam at room temperature. It will store for a day.