

Mulligatawny Soup

Makes about 2½ quarts soup (10 servings)

1 pint soup mix
10 cups hot water, plus more as needed
1 14- to 15-ounce can diced tomatoes
(may substitute diced tomatoes with
green chili pepper or green bell pepper)
1½ cups coarsely chopped fresh or
frozen vegetable medley, such as
celery, carrots, cauliflower, bell
pepper and onion
½ to 1 cup diced cooked chicken or
turkey (optional)
Salt
Freshly ground black pepper

Remove the package of nuts and set
aside.

Combine the remaining contents of the
container with 10 cups of hot water in a
large soup pot over medium-high heat.
Bring to a boil, then reduce the heat to me-
dium. Cover and cook, stirring occasionally,
for 25 to 35 minutes, until the split peas are
barely tender.

Add a 14- to 15-ounce can of diced toma-
toes and their juice (may substitute diced
tomatoes with green chili pepper or green
bell pepper); 1½ cups of mixed fresh veg-
etables or frozen vegetable medley, such as
celery, carrots, cauliflower, bell pepper and
onion, coarsely chopped; and ½ to 1 cup

diced cooked chicken or turkey (optional).
If the mulligatawny is thick, add enough hot
water to thin it slightly. Cover and cook for
10 to 15 minutes, until the vegetables are
just tender. Season with salt and pepper to
taste.

Ladle portions into individual bowls;
pass a small bowl of the reserved nuts at the
table to sprinkle on the soup.

The soup mix can be stored at room
temperature for up to 1 month (and up to
2 months if refrigerated). The soup usually
thickens upon refrigeration; thin it with wa-
ter before reheating. Cover and refrigerate
the cooked soup for 3 to 4 days. The cooked
soup can be frozen in an airtight container
for up to 2 months.

