

MOROCCAN - SPICED COLD TOMATO SOUP

Serves 4, double this recipe for 8

1 small onion, chopped
2 tbsp olive oil
1 tsp paprika
¼ tsp ground ginger
¼ tsp ground cumin
Scant ¼ tsp ground cinnamon
1 (19 oz) can whole tomatoes in juice, drained and juices reserved
1 ¾ cups chicken broth (14 oz)
2 tsp honey
2 tbsp chopped fresh parsley
½ tsp fresh lemon juice, or to taste
Garnish: lemon slices

Cook onion in oil with spices in a 3-quart heavy saucepan over moderate heat, stirring occasionally, until onion is softened and begins to brown, 4 to 5 minutes. Coarsely chop tomatoes and add to onion mixture with reserved juices, broth, honey, 1 tbsp parsley and 1 tbsp cilantro, then bring to a boil.

Cool soup, stirring occasionally, until cold, 15 to 20 minutes. Also, this soup can be prepared a day in advance.

Before serving, stir in lemon juice and salt and pepper to taste, then stir in remaining parsley and cilantro