

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	2	Medium	Tomatoes	Wash and Cut
1		Medium	Onion	Wash and Cut
1-2		Medium	Chillies Green	Chop fine
1		Piece	Ginger (Adhrak)	Chop fine
1/2		Teaspoon	Garam-Masala	Add
1/2		Teaspoon	Pepper Powder	Add
A		Few	Mint Leaves (Pudina)	Wash, chop.
1		Tablespoon	Flour, All Purpose	Add
1		Dessertspoon	Sugar, White	Add
1		Tablespoon	Vinegar	or juice of lime
1		Tablespoon	Ghee	Heat and brow
		As Required	Salt	to taste
2		Teacup	Water	For boiling veg

Method

Cut the tomatoes and onions, green chillies, and chop the ginger.

In a pan, heat the ghee, and then brown the onions. When slightly brown, add the other cut ingredients and stir-fry.

When the vegetables are boiled and cooked, mash them with a ladle, and boil a little more and strain the broth for tempering.

Heat ghee, and add the soup. Slowly add the flour mixed with a little water, little by little and

keep stirring. Add garam masala, pepper powder, etc. Add vinegar, sugar and salt to taste. Simmer this for five minutes.

This soup, can be used as an alternative to vegetable white stock.