

Moosewood  
Cookbook 1977

# Gypsy Soup



This recipe calls for cooked chickpeas. Begin soaking  $\frac{3}{4}$  cup raw chickpeas at least  $3\frac{1}{2}$  hours before soup time. (Allow  $1\frac{1}{2}$  hours for them to cook.)

a spiced and delectable brew of Spanish and Dickensonian origins.

4 servings

- |                 |  |                  |
|-----------------|--|------------------|
| 2 tsp. paprika  | 3-4 Tbs. olive oil                                     |                  |
| 1 tsp. turmeric | 2 cups chopped onion                                   |                  |
| 1 tsp. basil    | 2 cloves crushed garlic                                |                  |
| 1 tsp. salt     | 2 cups chopped, peeled sweet potatoes or winter squash |                  |
|                 | $\frac{1}{2}$ cup chopped celery                       |                  |
|                 | 1 cup chopped, fresh tomatoes                          |                  |
|                 | $\frac{3}{4}$ cup chopped sweet peppers                | dash of cinnamon |
|                 | $\frac{1}{2}$ cups cooked chickpeas                    | dash of cayenne  |
|                 | 3 cups stock or water                                  | 1 bay leaf       |
|                 |  | 1 Tbs. tamari    |

In a soup kettle or large saucepan saute' onions, garlic, celery and sweet potatoes in olive oil for about five minutes. Add seasonings, except tamari, and the stock or water. Simmer, covered, fifteen minutes. Add remaining vegetables and chickpeas. Simmer another 10 minutes or so - until all the vegetables are as tender as you like them.

Note: The vegetables used in this soup are flexible. Any orange vegetable can be combined with green... For example, peas or green beans could replace the peppers. Carrots can be used instead of, or in addition to the squash or sweet potatoes. Etc.