Pan of Bliss

Let's cook it real slow!

Tomato Rasam Recipe

https://panofbliss.com/tomato-rasam-recipe/

Prep Time 10 minutes minsCook Time 20 minutes minsTotal Time 30 minutes



Ingredients

- 6 nos. Tomatoes (chopped)
- 3 tbsps Tamarind pulp
- 1 tsp Cumin powder
- ½ tsp Asafoetida powder
- 1 tsp Coriander powder
- 2 tbsps Whole pepper (crushed)
- ½ tsp Turmeric powder
- 1 tsp Ginger (crushed)
- 1 tsp Garlic (crushed)
- 3 cups Water

- 1 tsp Salt or as per taste

For Seasoning

- 1 tbsp Oil
- 1 tsp Mustard seeds
- 2 nos. Green chillies
- 10 nos. Curry leaves (torn into pieces)
- 2 tbsps Coriander leaves (chopped)

Instructions

1. Prepare the following ingredients:Chop tomatoes and make tamarind pulp. For the tamarind pulp, soak tamarind in warm water for half-an-hour. Squeeze out the pulp using a strainer.
2. In a deep pan, add chopped tomatoes, tamarind pulp, cumin powder, coriander powder, crushed pepper powder, asafoetida, turmeric powder, crushed ginger, crushed garlic, salt and 3 cups of water.Boil for 20 minutes on medium flame or until the tomatoes turn soft, mushy and are fully cooked. You can mash the tomatoes using a ladle so that it mixes well with the other ingredients. If you want the rasam to be more watery, you can pour some hot water and mix well and boil for 2 more minutes.
3. In another pan, heat oil. Splutter mustard seeds, add green chillies and torn curry leaves. Stir and pour the seasoning over the tomato mixture. Mix well.
4. Garnish with chopped coriander leaves. That's it. Real quick and simple. The instant tomato rasam is ready to be served.Serve this hot peppery tomato rasam with rice and papad or relish it as a soup!I have paired this South Indian tomato rasam with Kothimeera Kodi Vepudu (Andhra style Coriander Chicken Roast) and rice.

Notes

Tips & Notes Use tamarind pulp according to the sourness of the tomatoes. If the tomatoes are very sour use only 1 tsp of tamarind pulp. Tamarind lends tartness to the rasam. You can also puree the tomatoes by blanching them. But for a quick recipe I don't puree them. I just chop, cook and crush them gently with a spatula. If you already have some store-bought rasam powder in your pantry, you can add 1 tsp of this powder to the tomato mixture while boiling it. Always use very ripe tomatoes for the rasam preparation. Any oil an be used to make rasam. Even though

traditionally gingelly (sesame oil) is used. But the use of oil is based on one's personal preference. Refrigerate leftover rasam in an airtight container. It can last up to a week. If the liquid in the rasam reduces, you can add some hot water, give it a good mix, heat it for 5 to 10 minutes and serve.