

## Cold Spiced Tomato Soup

Last month, Amanda Hesser of the New York Times re-printed [one of Barbara Kafka's recipes from 1991: Moroccan Tomato Soup](#). I made a modicum of changes and would therefore like to offer Ms. Kafka the bulk of the credit for my success. I think, however, leaving out the celery was a genius move on my part, so I'll retain any celery-omission kudos for myself. Note: You will need a food mill.

Makes 1 quart

5 cloves garlic, minced  
2-1/2 teaspoons smoked paprika  
1-1/2 teaspoons ground cumin  
Pinch chipotle pepper  
4 teaspoons olive oil  
2-1/4 pounds ripe, summer tomatoes, cored, chunked  
1/4 cup fresh cilantro leaves  
1 tablespoon vinegar (choose your favorite flavor)  
2 to 3 tablespoons lime juice, to taste  
2 teaspoons kosher salt, plus more, perhaps, to taste

Combine the minced garlic, paprika, cumin, chipotle, and olive oil in a small saucepan. Set over medium-low heat and stir constantly until moistened and very fragrant, about 3 minutes. Set off heat to cool.

Push the tomatoes through a food mill. (See [this one minute video](#) for what kind of dishes to expect.) Stir in the remaining ingredients, including the cooked spice mixture. Refrigerate several hours, or until very, very cold. (I'd strongly suggest refrigerating it in a glass jar.)

And if you should forget about it and not eat it until 4 days later, it will be just as good. Probably better even, but who knows since you forgot to eat it on day 1.