

Mom's tomato soup (Доматената супичка на мама)

My mom invented this simple, but delicious soup. I think it happened during one of those moments where there wasn't much to be cooked at home. However, she was expert in inventing tremendously tasty dishes out of nothing. So, this is a very simple, easy and cheap soup which I still love preparing, and it always reminds me of mom...

Shopping list (for 6 servings)
500 ml tomato juice*
500 ml water
2 vermicelli pasta nests
salt to taste
sugar 1 teaspoon
savory to taste
black pepper (optional) to taste



* In Bulgaria we (used to) have a tradition of preserving food for the winter. One of the typical things was sterilised tomato juice, prepared of ground tomatoes, salt, and some parsley (optional). Some black pepper may be added, too. The juice was then poured into glass bottles and sterilised for several minutes. Prepared this way it is ready to be added to soups and stews. Alternatively, you could drink it just as is, like any other juice.

If you do not have such home-made tomato juice or home-canned tomatoes, you could use canned tomatoes from the supermarket. All you need to do is emulsify them with an immersion blender till smooth and liquid.

Method

Pour the tomato juice and the water into a saucepan to boil. While boiling, add the sugar. After boiling for several minutes (remember, the tomatoes have already been cooked, so they do not need much cooking), add the vermicelli and the savory. (I love the soup with loads of vermicelli, but feel free to reduce its amount if you do not like it that much.) Boil for several more minutes till the vermicelli is cooked. If necessary add some salt. Just before taking it off the heat, add some ground black pepper (optional).



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One in a series of recipes contributed by our volunteers

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