

# SAVEUR

Savor a World of Authentic Cuisine

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## Mulligatawny

The Indian antecedent to my favorite soup, mulligatawny, likely was a thin, spicy lentil broth. The British thickened it, added meat, but, thankfully, kept the glorious Indian spices. —*Madhur Jaffrey, author of Curry Nation*

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*(Ebury, 2012)*

SERVES 4–6

### INGREDIENTS

9 tbsp. unsalted butter  
1 tsp. Aleppo pepper (optional)  
1/2 tsp. cumin seeds  
1/2 tsp. coriander seeds  
1/2 tsp. black mustard seeds  
2 dried chiles de arbol  
1 plum tomato, minced  
3 tbsp. minced ginger  
6 cloves garlic, minced  
1 large yellow onion, minced  
1/2 jalapeño, minced  
1/4 cup flour  
1 tbsp. ground coriander  
2 tsp. ground cumin  
1 1/2 tsp. ground turmeric  
9 cups chicken stock or vegetable stock  
1 3/4 cups red lentils  
3 tbsp. minced cilantro  
1 cup canned coconut milk  
1/4 fresh lemon juice  
Kosher salt and freshly ground black pepper, to taste  
Plain yogurt, to garnish



Credit: Penny de los Santos

### INSTRUCTIONS

Cook 5 tbsp. butter, Aleppo, cumin, coriander, mustard, chiles, and tomato in an 8" skillet over high heat until fragrant; set sauce aside. Heat remaining butter in a 6-qt. saucepan over medium-high heat. Add ginger, garlic, onion, and jalapeño; cook until browned, 15 minutes. Add flour, coriander, cumin, and

turmeric; cook until smooth, 2 minutes. Add stock and lentils; boil. Reduce heat to medium-low; cook, covered, until tender, 45 minutes. Add cilantro; purée. Add coconut milk, juice, salt, and pepper; divide among bowls. Garnish with sauce and yogurt. Serves 4–6.

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