

### Ingredients

Quantity	Measure	Ingredients	Description
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### Method

In a vessel, keep ghee on fire, when the ghee is hot add sliced onions, crushed pepper corns, and mint leaves. Add, tomatoes and stir.

When the onion is brown, add vegetables.(previously washed and cut.  
Stir a little, then add other ingredients masoor dhal (washed) and water.  
Boil for about one hour stirring and masching the vegetable into pulp.

Strain, and add a cup of water and mash the pulp again with a ladle, and boil it and when fully

cooked, strain it into the previously strained stock.

This stock is used to prepare a variety of other vegetable soups. The pulp may find use in a vegetable dish