

# Marlowe offers up recipe for Gypsy Soup

**By Jerry Marlowe**  
Special to the T-R

A warm and friendly thank you to all you very kind readers. With the dip in the weather temperature I thought you all might appreciate a perfect antidote to Jack Frost's contribution to our frigid surroundings. How does a very therapeutic and hearty soup sound? I call it Gypsy Soup (Sweet Potato and Chickpeas). Great you say ... and so do I. Get your aprons on and let's get started.

Please gather up the following:

2 tbs olive oil, 2 large onions, chopped (2 cups) and 2 large cloves of garlic, crushed ½ cup chopped celery, 2 cups peeled and chopped sweet potatoes or winter squash, 3 cups chicken stock, 1 bay leaf, 1 tbs. paprika, 1 tsp turmeric, some fresh chopped basil or you can cheat with a mixture of fresh parsley and 1 tbs of dried basil, salt to taste, big dash of cinnamon, big dash of cayenne, a big cup or can of chopped good quality

like Red Pack tomatoes, or fresh if available, 1 ½ cups canned chickpeas, plus a tbs of good soy sauce.

Now let's get cooking. In a large saucepan or stock pot, heat the oil and saute' the onions, garlic, celery, and sweet potatoes or squash for about 5 minutes. Now add the chicken stock, bay leaf, paprika, turmeric, basil, salt, cinnamon and cayenne. Bring the soup to a boil, reduce the heat, cover the pot, and simmer soup for 15 minutes. Now add the tomatoes, pepper and chickpeas. Simmer the soup for about 10 more minutes longer. Now you can stir in your soy sauce.

Now you are ready to serve it to your famished guests. For an interesting libation I tried a new arrival locally called Black Chocolate Stout and you can call me at 330-243-2211 for a local place to obtain it. But feel free to experiment with whatever libation you prefer. It doesn't have to be alcohol related. Love to all you kind readers and be sure to share any recipes you have found to be worthy of sharing.