

# Spicy Tomatoes with Mushrooms

## Also Known As

<b>Course</b>	<b>Yield</b>	<b>Type of Food</b>	<b>Main Ingredient</b>
Side Dish	4 servings	Vegetable	Vegetable

### Comments

This is a great American take on what could be an Indian dish. This is a good side dish that will go with most meats but might be best with lamb, goat or camel.

**Prep Time** 10 minutes      **Cooking Time** 30 minutes      **Ethnic Origin** American

1/8=.125   1/4=.25   1/3=.33   3/8=.375   1/2=.5   5/8=.625   2/3=.66   3/4=.75   7/8=.875

**Pre-Heat?**  Yes      **Temperature**      **Grease Pan?**  Yes  
**Measure**      **Ingredient**      **Measure**      **Ingredient**

1	lb.	mushrooms, sliced (most varieties)
5	medium	tomatoes, cut to bite sized pieces
2		jalapeno peppers, diced
2	Tbs.	olive oil
.25	tsp.	turmeric
1	pinch	asafetida
.5	tsp.	cumin, ground
2	tsp.	sea salt
.25	tsp.	brown sugar

### Instructions

Heat the oil over medium heat in a deep-sided, frying pan with lid.

Add the spices in the order listed allowing a few seconds between each addition.

Stir in the mushrooms and lightly brown them before adding the tomatoes, salt and sugar.

Cook over medium to high heat uncovered until the liquid from the tomatoes has been reduced to a stew-like consistency.

Cover and reduce heat to simmer.

Serve after about 10 minutes of simmering or, for best flavor, prepare ahead of time, allow to cool and then reheat.

A few hours of sitting and steeping in the pot really helps to develop the flavors.