

**Yogurt Soup with Chickpeas and Raisins**, Serves 4-6 (Anne Lackey)

3 c. yogurt (cashew-based or vegan replacement) thinned with ½ c. veg. broth  
2 ½ c. vegetable broth (this is over and above the ½ c. used above to thin the yogurt)  
1 ½ t. ground coriander  
1 t. sea salt  
1 t. cumin  
½ t. ground sumac or grated lemon peel  
½ t. freshly ground pepper  
¼ t. cayenne pepper  
1 15.5 oz. can chickpeas (Goya) drained and rinsed  
½ c. chopped red onion  
½ c. golden raisins  
¼ c. chopped fresh dill  
¼ c. chopped fresh mint leaves

Measure out spices and raisins. Chop onion, mint, and dill. Drain and rinse chickpeas. In a large bowl, mix yogurt and spices. Lightly crush a few of the chickpeas to thicken soup. Then add all chickpeas, onion, raisins, mint and dill. Serve cold. Garnish with mint and/or dill leaves.