

Creamy Tomato Soup

Stan Haskins - Lancaster, WI

Treasure Classics - National LP Gas Association - 1985

Yield: 8 cups

*1 quart fresh tomatoes,
peeled and cut into small
pieces
1 large onion, chopped
1 1/2 teaspoons baking
soda
3 1/2 cups whole milk
2 tablespoons sugar
1/4 stick butter or margarine
salt (lightly to taste)
pepper (lightly to taste)*

Preparation Time: 10 minutes**Cook Time: 20 minutes**

In a saucepan, cook the tomatoes and onions until tender.

Measure the milk and place it close by and handy.

Add the baking soda to the tomatoes all at once - it will foam. Quickly add the milk while stirring.

Add the sugar, butter, salt and pepper. Heat to serving temperature. DO NOT BOIL.

(This soup is good when reheated.)

Per Serving (excluding unknown items): 1018 Calories; 54g Fat (45.9% calories from fat); 36g Protein; 108g Carbohydrate; 10g Dietary Fiber; 178mg Cholesterol; 2609mg Sodium. Exchanges: 8 Vegetable; 3 1/2 Non-Fat Milk; 9 1/2 Fat; 1 1/2 Other Carbohydrates.