

# Tomato Soup II

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

*1 quart canned tomatoes,  
chopped  
1 onion, chopped  
1 teaspoon baking soda  
2 quarts milk  
butter  
salt (to taste)  
pepper (to taste)*

In a pot, bring the tomatoes and onion to a boil.  
Add the baking soda. Lower heat to a simmer.

In a double boiler, heat the milk. Add the milk to  
the tomatoes.

Add a small piece of butter. Season with salt  
and pepper to taste.

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Per Serving (excluding unknown  
items): 1424 Calories; 67g Fat  
(40.8% calories from fat); 74g  
Protein; 143g Carbohydrate; 12g  
Dietary Fiber; 265mg Cholesterol;  
3647mg Sodium. Exchanges: 9 1/2  
Vegetable; 8 Non-Fat Milk; 11 1/2  
Fat.