

Tomato Soup

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

*1 peck ripe tomatoes,
chopped
1 large head celery,
chopped
6 large onions, chopped
3/4 cup flour
1/2 cup sugar
1/2 cup salt
1/2 cup butter, melted
1/4 teaspoon cayenne*

Wash the vegetables and dice. In a saucepan, cover with water. Boil until very soft. Press through a sieve.

In a saucepan, melt the butter. Add the flour, sugar, salt and pepper. Blend well.

Replace on the heat. Add the flour mixture to the strained vegetables.

Heat to a boiling point. Let cook until threatened.

Pour into sterilized jars.

Seal hot.

(This soup is richer than the commercial kind.)

Per Serving (excluding unknown items): 1826 Calories; 94g Fat (45.4% calories from fat); 20g Protein; 236g Carbohydrate; 17g Dietary Fiber; 248mg Cholesterol; 52166mg Sodium. Exchanges: 4 1/2 Grain(Starch); 11 Vegetable; 18 1/2 Fat; 6 1/2 Other Carbohydrates.