

FARMSTYLE TOMATO SOUP

Ingredients:

8-10 firm ripe tomatoes, chopped
1 medium onion, finely chopped
2 stalks celery, chopped
1 green pepper, chopped
1 bay leaf
2 Tbs. flour
2 Tbs. margarine
1 tsp. kosher salt
2 tsp. sugar
½ tsp white pepper
1tsp. sweet paprika

Cooking:

Combine tomatoes, onion, celery, green pepper and bay leaf in Dutch oven or soup pot and cook over medium heat until the celery is tender. Put mixture through a sieve and return to pot or Dutch oven. Make a paste of the flour and margarine and stir it into the cooking tomato mixture. Add the remaining ingredients and cook over low heat, stirring frequently for 15-20 minutes. Garnish with parsley before serving.

Submitted by Anon.