

Cream of Tomato Soup

Ingredients

- 3 cups canned or stewed tomatoes
- 1/8 tsp soda (if you wish to use soda)
- White sauce (salt omitted)

Instructions

1. Put tomatoes in sauce pan, cover and simmer for 5 or 10 minutes.
2. Press through sieve or coarse strainer into mixing bowl.
3. Add soda and mix thoroughly.
4. Make white sauce, but omit salt.
5. Just before ready to serve, reheat tomato pulp. Add to white sauce, stirring constantly.

Cream of Tomato Soup.

3 C. Canned or stewed Tomatoes

$\frac{1}{8}$ t salt (if you wish to use soda)

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