
Cardinal Cup

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

Servings: 6

2 cans undiluted tomato soup

2 cans undiluted beef bouillon

1/3 cup thinly sliced onion

4 whole black peppers

1/2 tablespoon lemon juice

1/4 teaspoon nutmeg

1/2 cup sherry

1 tablespoon chopped parsley (for garnish)

In a saucepan, combine the tomato soup, bouillon, onion, black pepper, lemon juice and nutmeg. Stir in one cup of water. Mix well. Bring to a boil. Reduce the heat and simmer, covered, for 30 minutes. Strain.

Return to the saucepan along with the sherry. Heat, stirring constantly.

Serve topped with chopped parsley.

(This soup may be prepared early in the day except for the sherry. Add the sherry and reheat.)

Soups, Chili, Stew

Per Serving (excluding unknown items): 31 Calories; trace Fat (4.0% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 0 Fat.