
Chunky Tomato Soup

Dayton Hudson Restaurants

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

2 cans (10-3/4 ounce ea) tomato soup

2 soup cans milk

1 cup diced tomatoes

1/4 cup diced onion

1 tablespoon basil leaves

1 teaspoon dried oregano leaves

2 bay leaves

dash pepper

1/2 teaspoon dried thyme leaves

1/4 pound bacon, crisply fried and crumbled

In a skillet, saute' the onion in butter. Set aside.

In a saucepan, combine the soup, milk, tomatoes, basil, oregano, bay leaves, pepper and thyme. Stir to mix.

Add the bacon. Heat, stirring occasionally.

(For best results, make a roux from bacon fat and onion butter. Whisk into the soup.)

Yield: 6 to 7 cups

Soups, Chili, Stew

Per Serving (excluding unknown items): 1178 Calories; 77g Fat (57.9% calories from fat); 57g Protein; 68g Carbohydrate; 4g Dietary Fiber; 163mg Cholesterol; 3459mg Sodium. Exchanges: 1 1/2 Grain(Starch); 4 1/2 Lean Meat; 2 Vegetable; 2 Non-Fat Milk; 11 1/2 Fat.