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# Company Consomme`

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

Servings: 6

**1 can tomato soup**

**1 can beef broth**

**1 3/4 cans hot water**

**1/4 can wine**

**1/4 teaspoon marjoram**

**1/4 teaspoon thyme**

In a saucepan, combine all of the ingredients. Heat for 10 minutes. Do not boil. (The longer the heating, the better.)

Garnish with thin lemon slices, chopped olives, green onions, parsley or sieved hard-boiled egg (yolk or white).

**Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 25 Calories; trace Fat (11.6% calories from fat); 2g Protein; 3g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 332mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat.*