
Consomme` Madrilene

Home Cookin - Junior League of Wichita Falls, TX - 1976

2 cans (10-1/2 ounce ea) bef consomme'

3 1/2 cups V-8 juice

4 whole cloves

1/4 teaspoon celery salt

1/8 teaspoon onion salt

dash garlic salt

1/8 tablespoon pepper

In a large soup pot, add the two cans of consomme'. Dilute each with a can of water. Add the V-8 juice, cloves, celery salt, onion salt, garlic salt and pepper. Simmer for 30 minutes.

Strain and serve hot.

(Can be served as an appetizer in demitase or teacups.)

Yield: 14 to 16 servings

Soups, Chili, Stew

Per Serving (excluding unknown items): 89 Calories; 5g Fat (39.6% calories from fat); 2g Protein; 17g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 652mg Sodium. Exchanges: 1 Grain(Starch); 0 Vegetable; 1 Fat; 0 Other Carbohydrates.