
Homegrown Tomato Soup

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

12 to 18 medium large tomatoes
2 white onions
6 to 8 stalks celery, diced
1 1/2 cups beef stock or bouillon
1/2 teaspoon onion salt
1/2 teaspoon garlic salt
salt
pepper
3 bay leaves
1 teaspoon oregano
4 to 5 slices bacon, cut into two-inch pieces
6 tablespoons butter
6 tablespoons flour
dash sugar
dash paprika

Peel the tomatoes by dropping them into boiling water until the skins crack (about 1 minute). Slice the onions. Place the tomatoes, onions and celery into a large pot. Cover and simmer for about 20 minutes.

Add the bouillon, onion salt, garlic salt, salt, pepper, bay leaves, oregano and bacon. Cook slowly, covered, for several hours. Midway through cooking, mash everything well with a potato masher.

When ready to serve, strain the soup, discarding the pulp.

In a saucepan, melt the butter. Add the flour. Add to the soup and bring to a boil to thicken. Add a dash of sugar and paprika to the soup while it is thickening.

Yield: 8 to 10 servings

Soups, Chili, Stew

Per Serving (excluding unknown items): 1056 Calories; 83g Fat (69.1% calories from fat); 18g Protein; 66g Carbohydrate; 11g Dietary Fiber; 208mg Cholesterol; 3148mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Lean Meat; 4 1/2 Vegetable; 15 1/2 Fat; 0 Other Carbohydrates.