
La Sopa des Noches

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

Servings: 8

1 large onion, chopped

6 large fresh tomatoes, quartered and peeled

1/4 cup butter

4 cloves garlic

Bouquet Garni

6 cups water or stock

salt

pepper

3 egg yolks, beaten

4 tablespoons cooked vermicelli

3/4 cup toasted bread cubes

In a skillet, saute' the vegetables slowly in butter for 15 minutes. Add the stock, garlic and Bouquet Garni. Bring to a quick boil. Simmer for 45 minutes, stirring occasionally. Season highly with salt and freshly ground black pepper.

After removing the garlic and Bouquet Garni, rub thoroughly through a sieve. Bring to a boiling point and boil up twice.

Just before serving, stir in the egg yolks and cooked vermicelli. Correct the seasoning and serve with cubes of toasted bread rubbed with garlic.

Soups, Chili, Stew

Per Serving (excluding unknown items): 100 Calories; 8g Fat (68.7% calories from fat); 2g Protein; 6g Carbohydrate; 1g Dietary Fiber; 95mg Cholesterol; 70mg Sodium. Exchanges: 0 Lean Meat; 1 Vegetable; 1 1/2 Fat.