

Sweet-and-Sour Tomato Soup

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

Servings: 4

*1 can condensed tomato
bisque*

*1 can condensed tomato
soup OR tomato with rice
soup*

2 soup cans water

*1 can four-bean salad,
undrained*

*1 small can sliced
mushrooms*

OPTIONAL ADDITIONS

Pasta (any variety)

rice

garlic powder

*dried chopped or minced
onions*

chopped green pepper

celery seed

ground pepper

handful of frozen green

peas

leftovers

In a soup pot, combine the soups and water.
Stir in the four-bean salad.

Add according to taste and in quantities, any of
the optional addition items.

If the soup gets too thick, add another can of
soup and some Italian or sweet-and-sour salad
dressing.

Bring the soup to a boil. Reduce the heat and
simmer for 30 minutes until all the ingredients
are cooked through.

*The bean salad marinade is
the item that makes this
soup tasty.*

Per Serving (excluding unknown
items): 4 Calories; trace Fat (12.2%
calories from fat); trace Protein; 1g
Carbohydrate; trace Dietary Fiber;
0mg Cholesterol; 4mg Sodium.
Exchanges: 0 Vegetable.