

CREAM OF TOMATO SOUP

2 T butter or margarine

3 T flour

1 1/2 tsp. salt

1/8 tsp. pepper

2 cups milk

1 can(2 ½ cups) tomatoes

1 T. minced garlic

¼ tsp celery seeds

½ tsp salt

½ tsp sugar

½ bay leaf or pinch dry basil

1 whole clove

1/8 tsp. baking soda

1. In double boiler, melt butter
2. Stir in flour, 1 ½ tsp. salt, pepper, then milk. Cook stirring until thickened.
3. In saucepan, combine tomatoes, garlic, celery seeds, salt, sugar, bay leaf, clove.
4. Simmer uncovered 5 min. With spoon, press through strainer or puree with blender or Ninja. Add soda.
5. Stir into milk mixture. If soup curdles mix with whisk or egg beater. Top with grated cheese or fresh parsley snipped.