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## Tomato Soup

*From Jeanette's recipe stand*

It appears that the recipe card is incomplete so below is the best guess.

Quantity	Ingredients	Preparation Notes
	Tomatoes	• Boil meat of tomatoes with carrots, celery, onion and salt.
	Carrots - slice thin	• Add bouillon cube
	Celery - chopped	• In a separate pot combine flour, cold water, sour cream and mix well.
	Onion - chopped	• Pour sour cream mixture into a strainer over soup
	Water - 1 qt to 1/2 Cup of vegetable mixture	• Beat until all mixture is added
1	Beef Bouillon Cube	• Boil
1 1/2 tbsp	Flour	
1 C	Cold Water	
1 pt	Sour Cream	