

Homemade Tomato Soup

14 quarts tomatoes

7 medium onions

1 stalk celery

14 sprigs parsley (or handfull dried)

3 bay leaves

14 tbsp flour

14 tbsp butter

3 tbsp salt

8 tbsp sugar

2 tsp pepper

Combine tomatoes, onions, celery, bay leaves and parsley. Cook until celery is tender. Run through juicer. Return to pan and add salt, sugar and pepper and heat. In large bowl, blend softened butter and flour until smooth. Gradually add hot soup to butter and flour mixture. Mix until a thin paste. Add paste to heated soup. Stir frequently and thouroughly until soup thickens. Put in jars and seal. I pour the boiling soup right in the jars and they seal without needing a water bath or pressure canner.