

Tomato Basil Soup posted by Donna Hitchcock (I do not remember where I got it from, to give proper credit)

Yield: approx. 10 pints or 5 quarts

4 quarts chopped tomatoes

3 cups chopped onions

2 cups chopped celery

2 tsp garlic

1/2 fresh or 1/4 cup dried basil

1/4 cup lemon juice

1 cup brown sugar

0-2 tsp salt

Cook tomatoes down using a potato masher to mash into a pulp.

Add onions, celery, garlic, basil into pot.

Cook down.

Run thru food mill or blend with a blender or stick blender.

Add sugar/salt.

Bring to a boil.

Cook to desired thickness.

Add lemon juice.

Pc 10# pressure for 20 mins.