

Tomato Soup Posted by Carey Vandertie Petersilka

14 quarts tomatoes

7 medium onions

1 stalk celery

14 sprigs parsley

3 bay leaves

Cook down about 1 hour. Run through siv. Put back on stove and bring to a boil.

14 T flour

14 T butter - melted

3 T salt

8 T sugar

2 t pepper

Mix together & add some of the juice mixture to thicken. Whisk vigorously into juice mixture.

Water bath 30 minutes.

This year I blended my tomato mixture in a vitamix. Onions, celery, parsley and tomatoes. No juicing necessary, and it was very thick. If you don't have a vitamix, I recommend running the veggies thru the siv.