

Cream of Tomato Soup

from The Boston Cooking-School Cook Book, 1896

Ingredients

- ½ can tomatoes
- 2 teaspoons sugar
- ¼ teaspoon soda
- 1 quart milk
- 1 slice onion
- 4 tablespoons flour
- 1 teaspoon salt
- ⅛ teaspoon pepper
- ⅓ cup butter



Method

Scald milk with onion, remove onion, and thicken milk with flour diluted with cold water until thin enough to pour, being careful that the mixture is free from lumps; cook twenty minutes, stirring constantly at first. Cook tomatoes with sugar fifteen minutes, add soda, and rub through a sieve; combine mixtures, and strain into tureen over butter, salt, and pepper.

Oven guide: slow oven 300-325°F · moderate oven 350-375°F · hot oven 400-450°F

printablebarn.com