

TOMATO SOUP

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
61 cal	12 g	2 g	1 g	0 mg	1028 mg	46 mg

Ingredient

ONIONS,FRESH,CHOPPED
 CELERY,FRESH,CHOPPED
 SHORTENING,VEGETABLE,MELTED
 BEEF BROTH
 BAY LEAF,WHOLE,DRIED
 PEPPER,BLACK,GROUND
 SUGAR,GRANULATED
 TOMATOES,CANNED,DICED,INCL LIQUIDS

Weight

2 lbs
 2 lbs
 1-3/4 oz

 1/8 oz
 1/8 oz
 5-1/4 oz
 29-7/8 lbs

Measure

1 qts 1-5/8 cup
 1 qts 3-1/2 cup
 1/4 cup 1/3 tbsp
 3 gal
 3 each
 1/3 tsp
 3/4 cup
 3 gal 1 qts

Issue

2-1/4 lbs
 2-3/4 lbs

Method

- 1 Saute onions and celery in shortening or salad oil 5 minutes in steam-jacketed kettle or stock pot. Stir frequently.
- 2 Prepare broth according to package directions. Add to sauteed onions and celery.
- 3 Add bay leaves, pepper and sugar. Stir.
- 4 Cover; bring to a boil; reduce heat; simmer 10 minutes or until vegetables are tender.
- 5 Add tomatoes; mix well. Cover; bring to a boil; reduce heat; simmer for 5 minutes. Remove bay leaves. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.