

TOMATO BOUILLON

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
35 cal	7 g	2 g	0 g	0 mg	974 mg	25 mg

Ingredient

CELERY,FRESH,CHOPPED
 ONIONS,FRESH,CHOPPED
 WATER,BOILING
 BEEF BROTH
 JUICE,TOMATO,CANNED
 PEPPER,BLACK,GROUND

Weight

4 lbs
 4 lbs
 16-3/4 lbs
 21-3/8 lbs
 1/8 oz

Measure

3 qts 3-1/8 cup
 2 qts 3-3/8 cup
 2 gal
 2 gal 2 qts
 2 gal 2 qts
 1/8 tsp

Issue

5-1/2 lbs
 4-1/2 lbs

Method

- 1 Combine celery, onions and boiling water. Simmer 30 minutes; strain; discard vegetables; reserve broth for Step 3.
- 2 Prepare broth according to package directions.
- 3 Combine reserved vegetable broth, beef broth, tomato juice and pepper. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

Notes

- 1 May be served with croutons. Prepare 1/2 recipe Croutons, Recipe No. D 016 00.