

**TOMATO RICE SOUP**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
86 cal	17 g	2 g	1 g	0 mg	1089 mg	48 mg

**Ingredient**

ONIONS,FRESH,CHOPPED  
 CELERY,FRESH,CHOPPED  
 SHORTENING,VEGETABLE,MELTED  
 WATER,BOILING  
 BEEF BROTH  
 BAY LEAF,WHOLE,DRIED  
 PEPPER,BLACK,GROUND  
 SUGAR,GRANULATED  
 RICE,BROWN,LONG GRAIN,DRY  
 TOMATOES,CANNED,DICED,INCL LIQUIDS

**Weight**

2 lbs  
 2 lbs  
 1-3/4 oz  
 2-1/8 lbs  
  
 1/8 oz  
 1/8 oz  
 5-1/4 oz  
 1-3/8 lbs  
 29-7/8 lbs

**Measure**

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

**Issue**

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

**Method**

- 1 Saute onions and celery in salad oil or shortening for 5 minutes in steam-jacketed kettle or stock pot. Stir frequently.
- 2 Prepare broth according to recipe directions. Add broth to sauteed onions and celery.
- 3 Add bay leaves, pepper and sugar. Stir.
- 4 Add rice. Cover, bring to a boil; reduce heat; simmer 25 minutes or until rice is tender.
- 5 Add tomatoes; mix well. Cover; bring to a boil; reduce heat; simmer 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.