



THE ART OF COOKING

## TOMATO SOUP

- 4 small Roma tomatoes
- 1 or 2 carrots
- 1 medium onion
- 2 or more garlic cloves
- 2 quarts of tomato juice
- 1 bouillon cube (preferably with no MSG)

Chop and sauté carrots, onion and garlic in well buttered or well oiled skillet. Sauté until onions are clear in color. Chop and add Roma tomatoes. Add seasonings as desired (parsley, basil, salt, pepper, etc.). Allow to simmer for 5-10 minutes. Pour 2 quarts of tomato juice into large soup pot. Add sautéed vegetables and bring to a boil. Then lower to a simmer for approximately 30 minutes.