



# LYCOMING COLLEGE

## Cream of Tomato Soup

**Recipe Yield:** 1 gallon

**Ingredients:**

1/4 cup	Carrots (minced)
1/4 cup	Onion (minced)
1/4 cup	Celery (minced)
1/4 cup	Cornstarch slurry
8 cups	Tomato juice
2 cups	Tomato puree
2 TBSP	Granulated sugar
2 tsp	Table salt
Pinch	Ground pepper
4 cups	Water
1/2 cup	Half & Half
2 TBSP	Canola oil

**Instructions:**

1. Heat oil in a large stock pot. Sauté the carrot, onion, and celery until fragrant.
2. Add in the juice, puree, water, and sugar. Bring to a boil and then add the slurry. Allow the slurry to cook out and reduce to a simmer.
3. Add remaining ingredients, taste and adjust seasonings to your liking, and serve.

**Note:** Heavy cream can be added, or a fat free version of half & half can be substituted.