From The Christmas Ticket

Minnie's Tomato Soup

Serves 4, enough to fill every chair. Cook this together!
A grown-up should help with the stove and anything hot or sharp.



You will need

- ☐ 2 tablespoons butter
- ☐ 1 small onion, chopped fine
- ☐ 1 rib celery, chopped fine *(optional)*
- ☐ 1 tablespoon flour *(optional)*
- ☐ 1 quart jar home-canned tomatoes, or one 28-ounce can of whole tomatoes, with the juice
- ☐ 2 cups water or broth
- ☐ 1 teaspoon sugar
- ☐ ½ teaspoon salt and a pinch of pepper
- ☐ 1 bay leaf
- ☐ 1 cup uncooked elbow macaroni *(optional)*
- ☐ ¼ teaspoon baking soda
- ☐ 1 cup milk
- ☐ Toppings: paprika, grated cheese or saltine crackers *(optional)*

Let's cook

1. Melt the butter in a big pot over medium heat. Cook the onion (and celery, if you're using it) until soft, about 5 minutes. For a thicker soup, sprinkle in the flour and stir for 1 minute.
2. Squish the tomatoes in a bowl with clean hands or a potato masher. Messy is good!
3. Add the tomatoes, water or broth, sugar, salt, pepper and the bay leaf to the pot. Simmer for 15 minutes, stirring now and then.
4. Adding macaroni? Stir it in and simmer, stirring now and then, until it's tender.
5. Turn the heat down low. Stir in the baking soda and watch it fizz! When the foam settles, slowly stir in the milk. Heat it through, but don't let it boil.
6. Whoever finds the bay leaf fishes it out! Taste and add salt if needed. Top with paprika, grated cheese or crackers if you like. Serve with warm bread, and save someone the biggest slice.

Minnie kept Christmas Eve meatless, so she made her soup with water. Any other night, chicken broth makes it even richer.

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