



4B'S OLD FASHIONED CREAM OF TOMATO SOUP

Recipe by Krsi Sue

This is an original recipe from the kitchen of 4B's restaurant. My whole family craves 4B's soup often and would head over to get it "to go". Now that I don't live in Montana, I got the recipe from them to make whenever I wish here in Iowa.

READY IN: 40mins

SERVES: 8

YIELD: 1/2 gallon

UNITS: US

INGREDIENTS

- 32 ounces tomatoes, canned and diced
- 9 ounces chicken broth
- 1 ounce butter
- 2 tablespoons sugar
- 1 tablespoon onion, chopped
- 1 pinch baking soda

2 cups cream

| NUTRITION INFO | |
|---------------------------------|----------------------|
| Serving Size: 1 (216) g | |
| Servings Per Recipe: 8 | |
| AMT. PER SERVING | % DAILY VALUE |
| Calories: 238.6 | |
| Calories from Fat 195 g | 82 % |
| <hr/> | |
| Total Fat 21.8 g | 33 % |
| Saturated Fat 13.5 g | 67 % |
| <hr/> | |
| Cholesterol 73.9 mg | 24 % |
| <hr/> | |
| Sodium 164.4 mg | 6 % |
| <hr/> | |
| Total Carbohydrate 9.6 g | 3 % |
| <hr/> | |
| Dietary Fiber 1.4 g | 5 % |
| Sugars 6.4 g | 25 % |
| <hr/> | |
| Protein 3 g | 6 % |

DIRECTIONS

Mix tomatoes, chicken broth, butter, sugar, onions and soda.

Simmer over low heat for 1 hour.

Heat cream in a double boiler.

Add cream to hot tomato mixture and serve.