



## **TOMATO AND CABBAGE SOUP**

- 1/4 Cup Butter1/3 Cup Flour
- 2 Cups Tomato Juice
- 1 Bay Leaf
- 1 Small Onion, Chopped
- 1 Teaspoon Salt
- 1 Tablespoon Sugar
- 1 1/2 Cups Evaporated Milk
- 2 1/4 Cups Chopped Cooked Cabbage1 Cup Cabbage Cooking Water

## **DIRECTIONS**

- 1. Melt butter and whisk in flour.
- 2. Add tomato juice, stir over low heat until mixture thickens.
- 3. Add bay leaf, salt, sugar, onion, and evaporated milk.
- 4. Heat through.
- 5. Add cooked cabbage and water.
- 6. Stir to combine. Serve hot.