



TOMATO HORSERADISH SOUP

- 1/4 Cup Diced Onion
- 1/4 Cup Diced Carrot
- 1/4 Cup Diced Celery
- 1/4 Cup Diced Ham
- 4 Tablespoons Fat
- 2 1/2 Cups Canned Tomatoes
- 1/2 Teaspoon Peppercorns
- 1 Small bay Leaf
- 3 Cloves
- 1/8 Teaspoon Thyme
- 3 Sprigs Parsley
- 1 Quart Brown Stock
- 3/4 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 2 Tablespoons Horseradish

DIRECTIONS

1. Cook onion, carrot, celery, and ham in fat for 5 minutes.
2. Add tomatoes, peppercorns, bay leaf, cloves, thyme, horseradish and parsley.
3. Cover and cook slowly for 1 hour.
4. Strain carefully.
5. Add hot stock and season.