

Betty's Version of Shaker Tomato-Celery Soup Recipe



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In this video, Betty demonstrates how to make one of the dishes that she and her husband, Rick, had for lunch on their recent visit to Shakertown. It is Tomato-Celery Soup, a delicate blend of canned tomato soup, onion, celery, and some spices. This Tomato-Celery Soup has been served every day at the restaurant in Shaker Village at Pleasant Hill, Kentucky, for the past 40 years. The recipe can be found in the Shaker cookbook, *We Make You Kindly Welcome*, by Elizabeth C. Kremer, which was published by Pleasant Hill Press of Harrodsburg, Kentucky in 1970.

Ingredients:

- 1 small chopped onion
- 2 tablespoons butter
- 10 ½ oz. can tomato soup
- 1 teaspoon minced parsley
- 1/8 teaspoon pepper
- ½ cup finely chopped celery
- 1 tablespoon lemon juice
- 1 teaspoon sugar
- ¼ teaspoon salt
- 1 can water

Saute onion and celery in butter; do not brown. Add tomato soup, water, parsley, lemon juice, sugar, salt, and pepper. Simmer 5 minutes. Celery will remain crisp. Top with unsweetened whipped cream and chopped parsley.

Rick and I really enjoyed this soup. I chose this recipe to share with you, because it is one of the signature dishes at the restaurant at Shakertown, although all of the food we had there was wonderful! Enjoy!!!