

Betty's "Souper" Tomato Soup



Uploaded on 4 May 2011

In this video, Betty demonstrates how to make "Souper" Tomato Soup. This is a rich, creamy tomato soup that can be put together quickly and easily. It tastes wonderful!

Ingredients:

12-oz. can evaporated milk

10 $\frac{3}{4}$ -oz. can tomato soup

14 $\frac{1}{2}$ -oz. can Italian-style diced tomatoes, undrained

$\frac{1}{2}$ cup shredded sharp Cheddar cheese

6 slices of crisp bacon, broken in half, and then in half again, making approximately 1-inch square crisp pieces

garnish (optional) (You may choose basil, oregano, sage, parsley, thyme, or any flavor you like to accompany the tomato flavor.)

In a medium-sized pot, stir together a 12-oz. can evaporated milk, a 10 $\frac{3}{4}$ -oz. can tomato soup, an undrained 14 $\frac{1}{2}$ -oz. can Italian-style diced tomatoes, and $\frac{1}{2}$ cup shredded sharp Cheddar cheese. Cook over low to medium heat, stirring often, until cheese melts and the soup mixture is completely heated. Pour into a large serving bowl and top with squares of bacon. Place a spring of oregano (or other herb) on top. Serve immediately into individual soup bowls. This is the soup that I chose for Mother's Day dinner. It is very tasty, yet delicate. I hope you enjoy it! --Betty ☐