

Cream of Tomato Soup

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| 2 cups milk | 1/8 tsp pepper |
| 2-1/2 cups chopped tomatoes | 2 tbsp soft butter |
| 2 tbsp flour | 1 tsp salt |
| 1 tbsp sugar | 1 clove toasted garlic |
| 1 thin onion slice | |

Scald the milk in a saucepan. Purée remaining ingredients in a blender until smooth. Slowly pour the hot milk into the purée while processing. Return to pan and reheat over low heat.

Adapted from *Osterizer Blender Spin Cookery Cookbook* (1970).