

## CHEF TESS'S CREAMY TOMATO SOUP

Estimated  
Shelf Life

*if stored in a cool, dry place*



### Jar ingredients:

- ½ cup ultra gel\*  
(modified cornstarch)
- 1½ cups Honeyville nonfat  
milk powder
- ½ cup Honeyville tomato  
powder
- 1 bay leaf
- 1 Tbsp. Honeyville  
dehydrated onion
- ¼ tsp. celery seed
- 2 tsp. granulated garlic
- 2 tsp. salt
- 1 tsp. baking soda
- 2 tsp. pepper
- 2 tsp. thyme
- 2 Tbsp. MSG-free bouillon  
(optional; omit previous  
salt if you use bullion)

The baking soda in this recipe will keep the milk from curdling in your pan when mixed with the tomato. It's magic!

**Jar directions:** Layer ingredients in a widemouthed quart-sized jar, shaking the dry powder ingredients into the bulkier items. Top with an oxygen packet for longer-term storage, cover with a new canning lid, and hand-tighten the metal ring.

**Cooking directions:** Remove oxygen packet and discard. In a large pot, combine contents of the jar with 6 cups of water. For a richer cream soup, use milk in place of the water. Whisk over medium heat until combined. Simmer for 15–20 minutes.

\*NOTE: ¼ cup regular cornstarch can be used in place of the ultra gel, but be sure to bring to a boil when cooking.