

Tomato Soup

6 LARGE TOMATOES
1 KNORR BEEF BOUILLON
2 CUPS WATER
1/2 TEASPOON ONION POWDER
1 TEASPOON SALT
1/2 TEASPOON BLACK PEPPER
1 TSP. FREEZE-DRIED LIGHTHOUSE GUACAMOLE
SEASONING
1 TABLESPOON CORNSTARCH
1 CUP MILK
1 TABLESPOON BUTTER

Boil tomatoes until the skins turn loose. Peel skins off tomatoes, cut out their stem. Chop tomatoes and place in a stockpot. Add bouillon, water, pepper, herbs, salt, and onion powder.

Cook for 30 minutes on medium heat, then strain the tomatoes and collect the juice. Place juice in a saucepan. Put cornstarch and milk in a pint jar with a lid and shake well, then add it to soup with the butter.

Taste and add salt and pepper if needed. Serve with homemade croutons and sour cream. Enjoy!

OPTIONAL: Instead of straining the tomatoes, you can use an immersion blender or regular blender and blend them well.