



# Creamy Tomato Soup

Serves: 4-6  
Cook Time: 15 minutes



## Ingredients:

- \* 2 Tablespoons flour
- \* 1 Tablespoon sugar
- \* 2 cups milk, divided
- \* 4 cups tomato juice
- \* 1 Tablespoon dried parsley
- \* Pepper, to taste
- \* Dash cayenne pepper (optional)
- \* Shredded Mozzarella Cheese

## Directions:

In a large saucepan, combine flour, sugar and 1/4 cup milk; stir until smooth. Add remaining milk. Bring to a boil over medium heat, stirring constantly. Cook and stir for 2 minutes or until thickened. Slowly stir in tomato juice until blended. Cook until heated through. Add parsley and peppers.

Serve with mozzarella cheese.

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