

Tomato Bouillon

CUT twelve tomatoes into slices or blocks, or use one can of tomatoes; add a pint of water, a slice of onion, a bay leaf, a little celery seed, and boil rapidly for ten minutes. Press through a colander as much of the flesh as possible. Add the well-beaten whites of two eggs, bring quickly to the boiling point, boil five minutes, strain through cheesecloth. The fleshy portion of the tomato, that remains in the cheesecloth, may be put aside to be used for flavoring sauces. Reheat the bouillon, add a cup of whipped cream, and serve at once with strips of toasted bread.