

HOW *to get the most* *out of a can of* tomato soup

BY Anne Marshall



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Of course you serve tomato soup—once or twice a week probably—for it's "the soup most folks like best." But are you, I wonder, really getting the most out of those familiar cans of tomato soup that you, like most American homemakers, have on your kitchen shelf? May

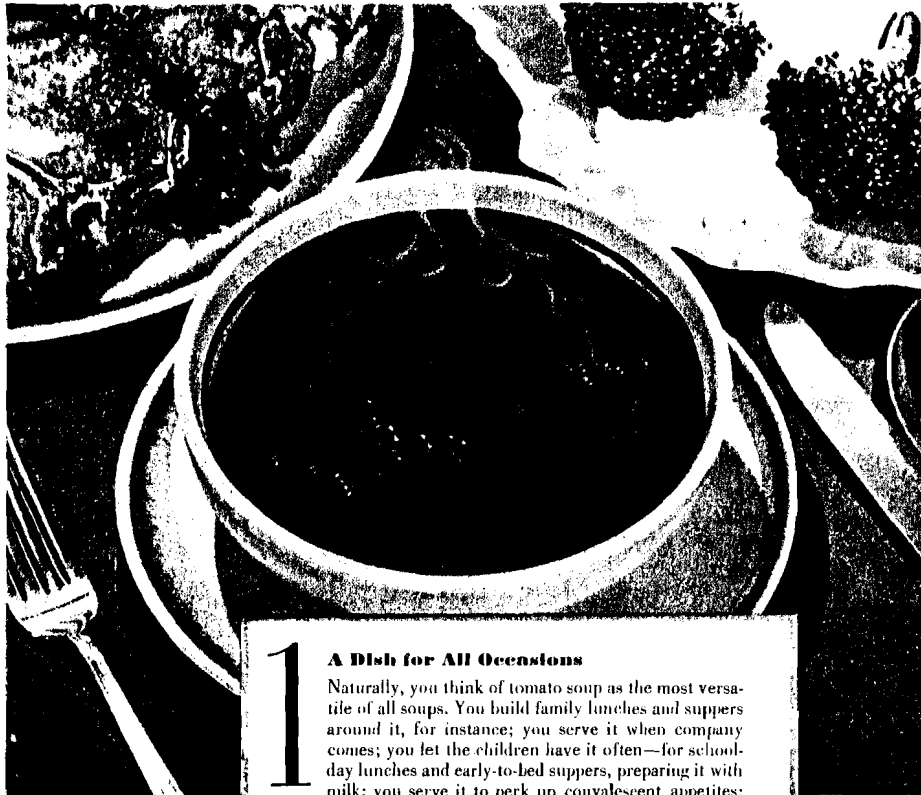
I respectfully say you're not—*unless* you're using it also in your cooking and as a pour-on sauce.

New life for "Old Reliables"

For instance, in addition to the tomato-glorified beef stew—which we show below—by cooking with tomato soup you'll marvelously *improve* such homey dishes as meat loaf, pot roast, meat pie, stuffed peppers, meat balls and other favorite dishes. Delicious, too, as a base for spaghetti sauce. Dishes take on "new meaning" . . . your leftovers will be enlivened . . . your family recipes will have a finer-than-ever flavor when you add the richness of condensed tomato soup.

Adding Character, Color and Zest

And then, of course, you'll not overlook the added temptation, the enticement you lend to meat patties, frankfurters, fish cakes, omelet, boiled halibut, grilled cheese sandwiches—to name but a few—with tomato soup used as pour-on sauce. Just everything you pour it over becomes smoother, livelier, brightly attractive . . . in short, has more "character".



1 A Dish for All Occasions

Naturally, you think of tomato soup as the most versatile of all soups. You build family lunches and suppers around it, for instance; you serve it when company comes; you let the children have it often—for school-day lunches and early-to-bed suppers, preparing it with milk; you serve it to perk up convalescent appetites; you "lunch alone" with it; you combine it with other soups. No wonder women say of tomato soup: "It's the handiest thing on my kitchen shelf!"

2 Tomato-glorified BEEF STEW

Do try this: To your favorite beef stew recipe, add 1 can of condensed tomato soup. That's all! But my, what it does to that stew. If you've had compliments for your stew before, you'll have cheers for it now!



3 Tomato-enlivened HAMBURGERS

Broiled hamburgers take on new interest when you do this: As you lift them brown and sizzling from the pan, pour over them a can of tomato soup (heated just *as is*). Rich, red, velvety-smooth—what a tomato sauce it makes!



So you see, tomato soup in your meal-planning life can well be a *multiple* thing . . . something to keep on the shelf in good supply.