

# Campbell's

## RECIPES

### HAM TOMATO TOAST

- 1 tablespoonful chopped onion
- 1 tablespoonful chopped green pepper
- 2 tablespoonfuls butter
- 1 can Campbell's Condensed Tomato Soup
- $\frac{1}{2}$  cupful water
- $\frac{1}{2}$  cupful ground ham
- 1 egg—slightly beaten

Cook onion and pepper in butter until tender, add Tomato Soup and water and cook ten minutes. Add ham and slightly beaten egg. Cook until egg thickens mixture and serve poured over slices of crisp toast. Serves 6.

### SAVORY MEAT CAKES

- 1 pound round steak—ground
- 1 onion—finely chopped
- $\frac{1}{2}$  cupful uncooked rice—washed, salt and pepper to taste
- 1 can Campbell's Condensed Tomato Soup
- 1 can water

Mix together the meat, onion, rice and salt and pepper. Form into twelve small cakes and fry until brown in butter. Pour over them the Tomato Soup and the water and let simmer, covered, from one-half to three-quarters of an hour over a very low heat. Serves 6.

### TOMATO FRITTERS

- 1 can Campbell's Condensed Tomato Soup
- $\frac{1}{2}$  teaspoonful salt
- 2 teaspoonfuls sugar
- $\frac{1}{2}$  teaspoonful celery salt
- 2 eggs—well beaten
- 1 teaspoonful baking soda
- 2 cupfuls flour

Sift together the dry ingredients and blend with the soup. Add the well beaten eggs last. Drop by spoonfuls on hot, greased griddle. Makes 12 medium sized fritters.