

Sopa de ajo

1 C peeled Garlic (large cloves)
2 tab Chopped onions
2 tab olive oil
2 med size tomatoes peeled, seeded
chopped

1 lg can Campbell's

4 egg yolk, beaten

6 oval-shaped, dry toastie thin
slices, French bread

Mince garlic into shivers + saute
with onions in oil until transparent
do not burn. Steam tomatoes in $\frac{1}{2}$ c
water soft. add to pan, Stir in
Chicken soup, cook 20 min. add
egg slowly, stirring gently. Do
not boil. Pour on dry toast.
Sprinkle with parsley.

Serve @