

THE PERFECT TOMATO JUICE, SO TASTY, HEALTHY AND REFRESHING TO DRINK.

By Ghislain Bonneau at gbphotodidactical.ca

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This recipe is very simple to make and the TOMATO juice is excellent to drink as it is.

This recipe will a bit overfill a 1.89 L container and almost fill a 2 L container.

Preparation Time; 10 Minutes

Total Cooking Time; 5 to 7 Minutes

This might seem like a lot of trouble just to make a TOMATO JUICE but the end result is more than worth it. It tastes like nothing you will have ever tasted before and you will never want to drink another TOMATO JUICE from the store, ever again that only taste like water anyway.

Step # 1 – SPICE PREPARATION.

- 1 Table Spoon of Brown Sugar.
- ¼ Tea Spoon of Onion Salt.
- 1 Small Pinch of White Pepper.
- ¼ Tea Spoon of Garlic Powder.
- 1 Tea Spoon of Chicken Base Powder-(Low in salt).
- 1 Pinch of Celery Salt.
- 1 Very small Pinch of Cayenne Pepper.
- 1 Pinch of Sea Salt.



Step # 2 –TOMATO JUICE MIX.

Make this preparation in a 4 quart cooking pot.

- 1 Can of Tomato Sauce of 680 ml or a 910 ml. (Regular)
- 2 Cans (680 ml or 910 ml.) of WATER depending on the size you used above. Use the empty Sauce can above.
- 1 Can of Tomato Paste, 156 ml.
Use the **(Herbs & Spices)** tomato paste or the regular.
- 1 Tea Spoon of Beef Bovril.
- 1 The juice of one fresh Lemon.

Step # 3 – BOILING THE TOMATO JUICE.

Bring all the above from step # 1 and # 2 together to a hard boil at almost maximum heat and **let boil with no cover on, for 5 minutes if you used the 680 ml Can of sauce or for 7 minutes if you used the 910 ml can.** and mix at times, then cool down in a cold water bath.

When cold enough, pour the TOMATO Juice in a clean juice container and put in the fridge till cold enough to drink or the next day.

Shake the container well each time before serving.



BON APPÉTIT