

1 Grandpa's tomato soup			8 portions
			3 hours
1	1 3 3 l	pork bone porkchops water	Wash the bone and the meat. Put them into a tall pot and cover with water. Begin boiling the stock.
2	3 1 1 1	carrots parsley celery onion	Wash and peel the vegetables. Cut the celery in half, and the carrots and parsley into four pieces. Cut the onion in half and fry without oil until golden. Add the ingredients to the soup.
3	1 tbsp 7 5 5	salt peppercorns allspice bay leaves	Add the spices to the broth. Cook for at least two hours on very low heat.
4	90 g	tomato concentrate sour cream	Strain the soup, dispose of everything aside from the carrots and the porkchops. Add the concentrate and carrots to the broth. Add water to obtain three liters if necessary. Cook for ten more minutes. Serve with chopped meat and sour cream.