



Condensed Cream of Mushroom Soup

INGREDIENTS

1 tablespoon butter
8 ounces white button mushrooms sliced
3/4 cup chicken broth
1/4 teaspoon onion powder
1/8 teaspoon garlic powder
1/2 cup milk
1/4 cup all-purpose flour
Salt and freshly ground black pepper

DIRECTIONS

1. In a large saucepan over medium-high heat, melt butter until foaming. Add mushrooms and cook until they have released most of their liquid, about 5 to 7 minutes.
2. Stir in chicken broth, onion powder, and garlic powder and bring to a simmer. In a small bowl, whisk together milk and flour.
3. Stir in milk mixture and cook until soup has thickened, about 1 minute. Season to taste with salt and pepper.

- To make soup, add 1 cup water to this full recipe. Makes 2 servings, 1 cup each.
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