

Homemade Cream of Soups



Homemade Cream of Chicken Soup

This recipe makes the equivalent of one can of soup.

Ingredients:

3 Tbsp. butter
3 Tbsp. flour
1/2 cup chicken broth
1/2 cup milk
salt & pepper to taste

Directions:

1. Melt butter in a saucepan over medium heat then add flour. Cook, stirring constantly, until thick.
2. Add chicken broth and whisk until smooth, then add milk.
3. Bring to a simmer and stir until thickened. Remove from heat and add salt and pepper to taste.

Homemade Cream of Mushroom Soup

This recipe makes about three can's worth of soup.

Ingredients:

1/4 cup butter
3 cloves of garlic, minced
1 1/2 pounds of sliced mushrooms
1 medium onion, diced
5 cups chicken broth
1 cup heavy cream
2 tsp. dried thyme
2 Tbsp. corn starch
salt & pepper to taste
1/4 cup water

Directions:

1. Melt butter in a large pot on medium heat. Add garlic and mushrooms, then cook for 5-6 minutes, stir occasionally.
 2. Add onion and salt and pepper and cook until the onions are translucent (2-3 minutes)
 3. Stir in chicken broth, cream and thyme. Bring to a simmer.
 4. Separately, stir together water and corn starch.
 5. Add mixture to the soup and stir until thickened. (2-3 minutes)
 6. Season with more salt & pepper as needed.
- You can add more cornstarch mixture if you'd like it to be thicker.

Homemade Cream of Soups



Homemade Cream of Celery Soup

This recipe makes the equivalent of one can of soup.

Ingredients:

1/4 cup butter

1/4 cup flour

1 cup milk

1 cup water or chicken broth

2 Tbsp. chopped celery

1 Tbsp. grated parmesan

salt & pepper to taste

1/4 teaspoon onion powder

dash of paprika

Directions:

1. In a medium pot, melt butter over medium heat. Stir in flour. Once it bubbles, cook for one minute longer. Stir occasionally.
2. Whisk in milk and water/broth, stirring constantly until the mixture thickens.
3. Stir in celery, parmesan, salt, pepper, onion powder and paprika.
4. Simmer for 5 minutes.