

Dry Cream Soup Mix By Chrissie Owens Adapted from Taste of Home

2 cups dry milk powder (non-instant is preferred)

$\frac{3}{4}$ cup organic cornstarch (to avoid GMOs)

1 teaspoon onion powder

$\frac{1}{2}$ teaspoon dried thyme

$\frac{1}{2}$ teaspoon dried basil

$\frac{1}{2}$ teaspoon dried parsley

$\frac{1}{4}$ teaspoon black pepper

Mix all ingredients together with a whisk. Store in an airtight container. I then divide dry mix into individual packets of $\frac{1}{3}$ cup dry mix each, add additions for each, and seal.

To make into soup, combine $\frac{1}{3}$ cup dry mix with 1 $\frac{1}{4}$ cups water in a small saucepan. Whisk until smooth. On medium heat, bring to a boil. Cook and stir for 2 minutes, until thick. Cool. This amount = 1 can condensed cream-of soup.

For Cream-of Chicken Soup: use 1 $\frac{1}{4}$ cups chicken broth instead of water. (I add $\frac{1}{4}$ tsp rosemary)

For Cream-of Mushroom Soup: use water; add $\frac{1}{4}$ cup diced, cooked mushrooms to soup after it thickens. OR add 2 tablespoons dried mushroom (s) of your choice, when cooking add a dash of dry sherry or cognac to taste)

For Cream-of Celery Soup: use water, add $\frac{1}{4}$ cup diced, cooked celery to the soup after it thickens or add a dash of celery seed to the mixture while it's cooking.

Other ideas:

- **for Cream of Shrimp** add 1 Tablespoon dried powdered shrimp to each individual soup packet
- **for Cream of Cheddar Soup** add 2 Tablespoons powdered cheddar (or any other cheese) or more to taste to each soup packet
- **for Cream of Tomato Soup** add powdered tomato (good use for those tomato peels and scraps you dried) to each packet
- use any broth you canned (venison/pheasant/duck/lobster/quail/etc to make it into an instant cream of * soup
- add 1 Tablespoon dried thinly sliced leeks to each soup packet