Cream of Anything Soup Mix

🌸 budget101.com /soup-mixes/cream-anything-soup-mix-335.html

• Performance Add to Favorites/ Save for Later

The following Content was Provided by www.Budget101.com "Digging yourself out of debt, when all you have is a spoon"

Create your own Cream of "Anything" soup mix to have on hand for quick, easy casserole style dishes, cream sauces for vegetables, breakfasts and much more! This versatile recipe can easily be adapted to fit any recipe requiring a can of "cream of _____" soup. . . A couple of notes BEFORE you Begin- there are a number of different kinds of bouillon and flavorings. If you are concerned about your sodium intake choose **lower sodium bouillon** granules. If you're concerned about MSG or similar flavorings, simply choose a different brand of bouillon that **does not contain MSG**.

You'll Need:

4 c. powdered milk 1 1/2 c. cornstarch

1/2 c. instant chicken bouillon granules
4 tsp. dried onion flakes
2 tsp. dried thyme
2 tsp basil - crushed dried
1 tsp. freshly grated black or tellicherry pepper

Measure all ingredients into a Ziploc Bag. Shake well, transfer to vacuum seal bag, seal and store up to a year. This makes the equivalent of 18 cans of Cream of "Something" soup.

To Use:

1/3 C mix 1 C water 1 Tbs Butter (optional)

Combine mix, butter (optional) and cold water in a medium saucepan, whisking gently, Cook over low/med heat until thickened.

Variations: add 1/2 c. minced or chopped

Choose One or More:

Onions, Mushrooms, Asparagus, Broccoli, Celery, Cooked Chicken, Diced Potatoes, Tomato, Cooked Shrimp, etc.

Use as you would in any Cream of "Anything" Recipe .

Please Note, Some Brands of Chicken Bouillon are Saltier than others. We recommend a Lower sodium product

Categories:

(C)1995-2014 Budget101.com, Melissa "Liss" Burnell & Budget101.com The information on this site may be used for personal use only and you may not republish or distribute this information without written consent.

