

Canned Cream Soup from Scratch

Ingredients

4 Tbs butter

½ cup all-purpose flour

1 tsp. cornstarch

2 cups chicken stock

1 cups milk

2 cups heavy cream

½ tsp pepper

½ tsp salt

½ tsp garlic powder

1/2 tsp onion powder

Make a roux by melting the butter in a small saucepan over medium heat.

Add the flour and mix well. Allow to cook for 1 minute stirring constantly.

Add the stock and milk, whisking constantly along with the seasoning.

Turn up the heat and continue to whisk until it comes to a gentle boil and the soup thickens.

Remove from the heat and allow to cool.

Each 1- ½ cup serving replaces one regular size can of condensed soup.