

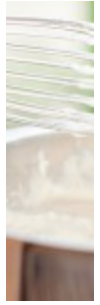
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CREAM OF CHICKEN SOUP RECIPE

YIELD: EQUIVALENT TO ONE CAN OF SOUP

INGREDIENTS:

1 tablespoon flour
3 tablespoons butter
1/2 cup chicken broth
1/2 cup milk
salt and pepper, to taste



DIRECTIONS:

Melt the butter in a small sauce pan over medium-low heat. When melted, whisk in the flour and continue until smooth and bubbly. Remove from the heat and slowly whisk in the chicken broth and milk. Return to the heat and bring to a gentle boil, whisking constantly, until the soup thickens. Add salt and pepper to taste.

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*This delicious recipe brought to you by **Buns In My Oven***
<http://www.bunsinmyoven.com/2011/05/04/cream-of-chicken-soup-substitute/>