

# Cream of Anything

Yield: Approx. Enough for a 64oz Jar

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## Ingredients

- 4C dried milk powder (original calls for non-fat since it's shelf stable the longest, I prefer dried whole milk from Azure)
- 1 ½C flour
- ½C bouillon powder (I have a recipe for homemade bouillon as well that I use in this recipe)
- 4tsp dried minced onion
- 3tsp dried parsley
- 2tsp dried basil
- 1tsp pepper
- 3tsp oregano



# Directions



- Place everything into container, put on airtight lid and shake it well, making sure to mix everything well.
- To Use for Each Serving:
  - On med-low heat melt 4T butter
  - Add  $\frac{1}{3}$  C dried mix and whisk frequently for about 1min, until all the mix is incorporated and slightly browned
  - Slowly add 1C water or 1C broth, whisking frequently in between each  $\frac{1}{4}$ C fluid added to ensure no flour clumps are left behind. Add all liquid and give another good whisk.
  - Add  $\frac{1}{2}$ C whatever ingredient you need for your soup i.e. mushroom, celery, broccoli etc.
  - Whisk, bring to gentle boil over med-low heat, simmer about 5 min whisking gently every minute or so until thick and creamy.
  - Use as you would any cream of anything soup

