Cream of Anything Soup

Servings: 36

Calories: 110

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Ingredients

4 cups non-fat powdered milk

1.5 cups cornstarch

0.5 cup instant chicken bouillon granules

4 tsp dried onion flakes

2 tsp dried basil

2 tsp dried thyme

1 tsp pepper

Instructions

Measure all ingredients and place in a bowl. Stir well. You can use a bullet style blender or a food processor to grind into a fine powder if you want. Store in a container with a tight fitting lid until ready to use.

When you need a can of soup, heat one cup of water on the stove. Add ⅓ cup dry mix. Cook over low heat until thick, stirring occasionally. I find that a whisk helps it mix better than using a spoon.

If you want a specific kind of cream of something soup, add one of the following:

--½ cup diced mushrooms

--½ cup chopped broccoli

--½ cup diced celery

--½ cup shredded cheddar cheese

--½ cup cooked, shredded or cubed chicken

--½ cup diced tomatoes

Photo and recipe from

[https://livingthenourishedlife.com/cream-of-anything.../](https://livingthenourishedlife.com/cream-of-anything-soup-mix-recipe/?fbclid=IwAR2EkbMaLzuJD5G2kGENM9q9Eh53dezlmDD4zD0h5sH5R6553hE5ShGMk24)

It makes 5-6 cups of mix so replaces about 15 cans of soup. 🙂.

Christa’s note: When making the soup, I have used 1/3 cup mix, 3/4 cup water and 1/4 cup heavy whipping cream or half and half instead of 1 cup of water when the recipe needs a little fat for more creaminess and flavor.