

Cream of Mushroom Soup Mix

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1 "recipe" using 1/3 cup of mix is 4 points on all plans.

- 2 cups non fat dry milk
- 3/4 cup cornstarch
- 1/2 ounce dried mushrooms (about 1 cup)
- 1/4 cup beef bouillion granules
- 1 Tbsp dried thyme
- 1 Tbsp dried basil
- 1 1/2 tsp pepper
- 1 1/2 tsp parsley
- 1 1/2 tsp garlic powder

1. Rough chop mushrooms to your liking. to
2. Mix all ingredients together in a bowl.
3. Store in an airtight container
4. To make soup, stir in 1/3 cup mix to 1 1/4 cups boiling water in a saucepan. Stir over low heat until thickened. When done, put the lid on the pot for about 2 minutes to plump the dried mushrooms. This makes about 1 "can"