

Dry Soup Mix

2 Cups Dry Milk

1 Cup Flour

1 Tbsp Bullion of choice (Chicken, vegetable, or beef)

1 Cup butter, softened (or 1/3 Cup EVOO)

Mix dry ingredients together thoroughly. Cut in butter or oil until well mixed. Place in a jar or container in the refrigerator – labelled. Store for up to 3 months in the refrigerator.

Eliason, Karine, et al. "More Make-a-Mix Cookery." Amazon, H.P. Books, 1980,
www.amazon.com/Make-Mix-Cookery-Make-Mixes/dp/0895860074.

Creamy Soup

2 ½ Cup broth or water, boiling

2 Tbsp Dry Creamy Soup Mix mixed into ¼ Cup water, add to boiling liquid, and stir.

Bring to rolling boil, and boil to thickened. Reduce heat to low, add 1 Cup milk, if desired. Heat through and add your favorite veggies or use to make a pot pie.

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This base recipe may be used to create various types of creamy soups.

For example:

Cream of Asparagus – add 1 Cup of frozen asparagus to the finished cooked soup

Cream of Broccoli and cheese – add 1 Cup frozen broccoli to the cooked soup.

Cream of Mushroom – this soup is best when you add a bit of powdered, dried mushrooms to the dry mix, then dried mushroom chunks to the soup (add a bit more liquid to the soup).

Creamy Potato Soup – add 1-2 Cups cooked potatoes to the cooked soup.

Creamy Corn Chowder – add 1-2 Cups frozen corn to the cooked soup.

For these soups, you can easily use dehydrated or freeze-dried vegetables in place of frozen. Either rehydrate first or add additional liquid to the soup and allow them to rehydrate as they cook and absorb liquid. They are better in the soups if they are rehydrated first.

## **Pot Pie Filling**

Make the basic recipe above. Add mixed vegetables of your choice. A bag of mixed frozen veggies is quick and easy. Add diced meat of choice, too, if desired. Pour into your prepared crust, top with second crust, and bake as usual.

## **Potatoes Au Gratin or Scalloped**

Use this mix to make the base for your scalloped potatoes or Au Gratin potatoes.

**Base recipe also great for making Creamed Chip Beef on Toast**

## **Creamy Tomato Soup**

1 – 28 oz can of crushed tomatoes, pureed

1 ½ to 2 Cups water or broth

Add these to a pot and mix well. Bring this to a boil over medium-high heat. Add 1-2 Tbsp sugar to taste. Take 2 Tbsp of dry Creamy Soup Mix and add into ½ Cup water. Mix well. Add to the hot soup in the pot and whisk well. Allow to boil and thicken. Turn off heat and stir until boiling stops. Gently stir in 1 Cup milk. If necessary, gently reheat to heat through.

## **For a Casserole**

If using this mix in a recipe where you would normally use creamy canned soup, you can easily substitute the prepared creamy soup, and then just reduce the amount of liquid. This may take a little bit of practice to get your casserole the way you like it, but it is well worth it.