

Cream of Anything Soup Base - Substitute

By brachule on October 22, 2006



Prep Time: 10 mins **Total Time:** 30 mins **Servings:** 6-8

Ingredients

- 1/2 cup butter or 1/2 cup margarine
- 1/2 cup flour
- 2 (14 1/2 ounce) cans evaporated milk
- 1 -2 cup chopped cooked meat (optional)
- 1 -2 cup chopped vegetables (optional)
- 2 -3 cups broth

Directions

1. Mak a roux of butter & flour.
2. Add milke and make a thick white sauce.
3. If using cheese, add now and whisk to melt.
4. Mix in cooked meat/veggies.
5. Stir until smooth.
6. Add broth to desired consistency.
7. Season to taste.