



## **Homemade Condensed Cream of Mushroom Soup**

1 can of evaporated milk you can use regular milk in a pinch, it just won't be quite as creamy

vegetable broth, reduced sodium okay

1 1/2 teaspoons onion powder

4 tablespoons of corn starch

1 tablespoon olive oil

1/4 teaspoon black pepper

1 cup of mushrooms

Pour the can of evaporated milk into a blender and add broth to total 2 cups. Mix slightly. Add all ingredients except the mushrooms into the blender and give it a quick whirl to mix.

Add in the mushrooms and blend again until mushrooms reach desired size. This can be a couple of seconds for chunks of mushrooms or longer if you'd like to puree (& hide) the mushrooms.

Place in a saucepan on medium high heat. Stir continuously with a whisk until thick.

Remove from heat and cool.

Can be stored in the fridge for 1 week or freeze for up to a year.