Homemade Condensed Cream of Chicken Soup

A flavorful condensed cream of chicken soup base recipe for use in dishes that call for canned creamed soups
Yield:

3 cups (about 2 cans)
Ingredients:

1 1/2 cups chicken broth*
1/2 teaspoon poultry seasoning
1/4 teaspoon onion powder**
1/4 teaspoon garlic powder***
1/8 teaspoon black pepper
1/4 teaspoon salt (or less; taste to test)
1/4 teaspoon parsley
dash of paprika
1 1/2 cups milk
3/4 cup flour
Instructions:

1.
In medium-sized saucepan, boil chicken broth, 1/2 cup of the milk, and
the seasonings for a minute or two (longer if using fresh onions or
garlic).

2. In a bowl, whisk together the remaining 1 cup of milk and flour.
Add to boiling mixture and continue whisking briskly until mixture boils
and thickens.
Additional Notes:

*I

use the broth from my oven-roasted chicken. Refrigerate broth and then
take fat off the top. If you’re using chicken bouillon + water for your
broth, you may want to add a little extra seasonings, such as lemon
pepper, extra garlic, or seasoned salt, since my broth normally has bits
of those in it. You can also add bits of chicken, but if you have good
rich chicken broth, you probably won’t need any chicken in it.

**Or, diced onions (boil with broth for a few minutes)

***Or, fresh minced garlic (boil with broth for a few minutes)

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This recipe is from Tammy’s Recipes.