

CREAM MUSHROOM SOUP

MAKES PLEASANT DISH

Cream Of Mushroom Soup.

1½ cups mushroom stems

4 cups milk
cup butter

¼ cup flour

¼ cup cream

Salt

Pepper

Lemon juice.

Chop mushrooms, add to milk with onion and cook in the top part of a double boiler for 20 minutes, and rub through a strainer. Reheat and bind with the butter and flour cooked together, then add cream, salt, pepper and lemon juice to taste. Serve immediately.