

Cream of Mushroom Soup.

$\frac{1}{2}$ pound mushrooms.

1 onion slice.

1 tablespoon chopped green peppers.

1 tablespoon chopped pimientos.

4 cups water.

$\frac{1}{2}$ teaspoon salt.

4 tablespoons butter.

4 tablespoons flour.

2 cups milk.

$\frac{1}{4}$ teaspoon paprika.

Wash and peel mushrooms. Cut in slices. Add onion, peppers, pimientos and water. Cover and cook slowly 25 minutes. Press through sieve. Melt butter, add flour and when blended, add milk, salt, paprika and strained mushroom stock. Cook 3 minutes. Serve hot in bowls or cups