

Cream of Chicken Soup

INGREDIENTS

SERVINGS 8 Servings

- 12 tablespoons [butter](#)
 - $\frac{1}{2}$ cup [celery](#), chopped fine
 - $\frac{1}{2}$ cup [onion](#), chopped fine
 - 2 teaspoon minced [garlic](#)
 - $\frac{2}{3}$ cup [all-purpose flour](#)
 - 1 cup [milk](#)
 - 1 cup [Half and Half](#)
 - 6 cups [chicken broth](#)
 - 2 large cans of chicken, chopped or 1 rotisserie chicken, boned
 - $\frac{1}{2}$ teaspoon [black pepper](#)
 - 1 teaspoon [salt](#)
 - [2 T of chicken stock \(bouillon\)](#)
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DIRECTIONS

1. Melt butter in large heavy saucepan.
2. Add onion, celery and garlic and sauté until soft.
3. Add flour mixing well.
4. Cook for 3-4 minutes.
5. Add milk, cream and broth mixing well.
6. Cook and stir until mixture thickens and comes to a boil.
7. Reduce heat and stir in chicken and remaining seasonings.
8. Adjust seasonings to taste.
9. Cook over low heat 2-3 minutes.

Note: For cream of chicken with rice, add 2 bags of Success Rice (cooked)