

Spinach Soup

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Ingredients:

5 Tbsp butter
¼ Lb mushrooms, diced
1 Scallion, chopped
5 Tbsp flour
2 Cup chicken broth
2 Cup milk
½ Tbsp salt
Black Pepper to taste
Ground Nutmeg (pinch or so)
¼ Lb cream cheese
1 Cup grated Jarlsberg
¾ Lb fresh spinach

Directions:

1. Melt butter in large saucepan
2. Saute the mushrooms and scallion until tender
3. Add flour and stir for a couple of minutes
4. Add liquids and cook until thickened
5. Stir in cheeses
6. Add spinach
7. Stir gently and heat thoroughly