

**Article No. 1180** (255 g/9 oz.)

Few people have the time to make soup stocks from scratch, but the alternative is expensive canned broth or flavored cubes of salt...Mushroom sauce, cream soups, cheese sauce and white sauces are all basic to many favorite dishes, but are time-consuming to make from scratch and are loaded with fat. Many busy cooks resort to canned products that contain more sodium. Watkins has a better solution: our convenient Soup Bases are the perfect addition to the modern pantry!

- **Delicious unique blend** tastes like it is from scratch.
- **Concentrated/Economical/Space-Saving**
- **Convenient:** Make delicious foods in a fraction of the time of cooking from scratch!
- **Versatile:** Make soups, sauces, gravies, dips and more!



### *Delicious Cheese Soup*

1/2 cup/125 mL (1 stick) butter or margarine  
1/2 cup/125 mL chopped celery  
1/2 cup /125 mL chopped onion  
1/2 cup/125 mL chopped carrots  
1/2 cup/125 mL chopped broccoli  
2 cups/500 mL water  
2 tsp/10 mL **Watkins Chicken Soup Base**  
1/2 cup/125 mL butter or margarine  
2/3 cup/160 mL all-purpose flour  
2/3 cup/160 mL **Watkins Cheese Soup Base**  
5 cups/1.25 liters milk

Heat 1/2 cup/125 mL butter in 4 quart/liter kettle over medium heat. Add vegetables and cook until tender. Add water and Chicken Soup Base and bring to a boil. Cover and cook on low heat for 10 minutes. Meanwhile, heat remaining margarine in 2 quart/liter pan. Stir in flour and Cheese Soup Base. Remove from heat and gradually stir in milk; cook over low heat until thickened. Do not boil. Add cheese mixture to vegetables; heat through. Adjust seasoning to taste with salt and **Watkins Black Pepper**. Makes 8 servings.