

Article No. 1179 (235 g/8.3 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!
- **Lower in fat:** Watkins Cream Soup Base makes white sauce easy, and with a fraction of the fat of homemade!
- **Versatile:** Make soups, sauces, gravies, dips and more!



Quick Clam Chowder

- 1/4 cup/60 mL diced bacon
- 1/2 cup/125 mL **Watkins Cream Soup Base**
- 1/3 cup/80 mL all-purpose flour
- 3-1/2 cups/875 mL milk
- 2 tsp/10 mL **Watkins Onion Flakes**
- 2 cans (6.5 oz/184 g each) minced clams with juice
- 1 tbsp/15 mL lemon juice
- 1/8 tsp/0.6 mL **Watkins Black Pepper**

In a large saucepan, cook bacon until crisp; drain fat. Add Cream Soup Base and flour; stir in milk. Heat nearly to boiling, stirring constantly; do not boil. Add remaining ingredients, heat through.

Makes 4 servings.