

## Cream of Herb Soup

Suzanne Cockreham

Recipe by [CORWYNN DARKHOLME](#), allrecipes.com

In large saucepan, melt: 3 tablespoons butter

Sauté until tender: 1 cup chopped green onions

Add: 1 cup chopped spinach

½ cup chopped fresh basil

½ cup chopped parsley

Cover, and simmer 10 minutes.

Stir in: 5 C chicken/vegetable broth

1 tsp white sugar

Simmer, covered, for 30 minutes.

Turn heat to low.

Slowly stir in: 1 cup heavy whipping cream

In a separate pan, blend: 2 T butter

2 T flour

Whisk in a little of the hot soup, beating until smooth.

Pour mixture slowly into soup, stirring constantly.

Bring just to a boil, and remove from heat.

Season with salt and pepper.

Serve in warm bowls and garnish with parsley.

Serves 8-10