

# Creamy Mushroom Soup

1 Onion peeled and quartered  
250g mushrooms, halved if large  
45g butter or margarine  
2 tablespoons flour  
2 cups water  
3 chicken stock cubes  
1 ½ cups milk  
Salt and pepper

Chop onions finely, slice mushrooms. Melt butter in a pan, add onion, mushrooms, and cook until tender. Stir in flour, cook, for 1 minute, gradually add the salt and pepper, water and stock cubes, stirring until soup comes to the boil. Simmer gently for 5 minutes. Add milk, stirring and reheat gently.