



CREAMY SPINACH SOUP

INGREDIENTS

- 1 tablespoon oil
- 1 clove garlic, crushed
- 3 cups (packed) baby spinach
- 2 cups water
- ¼ cup butter
- 2 tablespoons plain flour
- 1½ cups milk
- 1 cup sour cream
- 2 tablespoons butter, extra
- 1 medium onion, finely chopped
- 3 bacon strips, chopped

INSTRUCTIONS

1. Heat oil in large saucepan; add garlic and spinach, cook, stirring, 3 minutes
2. Cover, cook until tender
3. Blend or process spinach with water until smooth
4. Melt butter in saucepan, stir in flour, stir over heat 1 minute
5. Gradually stir in milk and sour cream, whisk constantly over heat until sauce boils and thickens
6. Add spinach puree; reduce heat, simmer, stirring, 5 minutes
7. Heat extra butter in saucepan, add onion and bacon, cook, stirring, until onion is soft, stir into spinach mixture
8. Add salt and pepper to taste
9. Reheat before serving