

Cream of Mushroom Soup Gets Creamier

(NAPSA)—America's home cooks have relied on Condensed Cream of Mushroom soup as a main ingredient in favorite family recipes since 1934. Now the Campbell Kitchens have made the same great-tasting Cream of Mushroom soup just a little creamier—to make it better to cook with—from start to finish.

This creamier Cream of Mushroom soup is smoother and easier to mix, yet just as thick with the same great taste. Whether blending it with water, milk or other recipe ingredients, home cooks will discover that the creamier soup is just a little easier to work with and that favorite dishes will turn out just as delicious as ever.

“We tested the creamier soup in more than 35 of our most popular Cream of Mushroom soup recipes to make sure it met our high standards and expectations as a cooking ingredient,” said Cindy Ayers, head of the Campbell Kitchens. “From Campbell's classics like Green Bean Casserole to new favorites such as Tasty 2-Step Chicken, our team found that the end results were exactly the same, but that the soup was just a little bit better to cook with.”

Soup as a Sauce

Cream of Mushroom soup performs in many ways like a béchamel or white sauce, one of the four “mother sauces” of classic French cuisine. The smooth, creamy texture of Cream of Mushroom soup—combined with its adaptable flavor and ability to thicken, bind and coat a wide range of foods—makes it an excellent alternative to a white sauce. It minimizes the time investment



needed to prepare a béchamel sauce and eliminates the guesswork of creating a sauce from scratch.

Even the busiest home cook can make a delicious, creamy sauce in minutes. Simply add Cream of Mushroom soup to your favorite seasonings and ingredients to create a dish the whole family will enjoy. Try Tasty 2-Step Chicken recipe to experience the creamier soup first-hand:

Campbell's Tasty 2-Step Chicken

Prep/Cook Time: 20 min.

- 1. BROWN** 4 boneless chicken breast halves in 1 tbsp. hot oil.
- 2. ADD** 1 can (10³/₄ oz.) Campbell's Condensed Cream of Mushroom soup and ¹/₂ cup water. Cover and simmer until done.
Serves 4.