

Austrian Garlic Soup

Ingredients

- 1/2 c Flour
- 1 1/2 c Milk
- 6 T Butter
- 3 c Chicken Broth
- 1/4 c Parsley (chopped)
- 1 t Salt
- 1/2 t Ground Black Pepper
- 4 Bread Slices (cubed)
- 2 T Olive Oil
- 2 Garlic Bulbs (peeled and pressed)

Instructions

- 1.Preheat the oven to 350 F. Spread the bread on a parchment lined baking tray, drizzle with olive oil, sprinkle with 1/2 teaspoon salt and toss. Bake for about 5-7 minutes until croutons are slightly browned.
- 2.Meanwhile, melt the butter in a large sauce pan and on a medium heat. Throw in garlic and stirring constantly, allow it to release all its flavor, about 3-5 minutes. Don't let it get brown.
- 3.Whisk in flour until it forms a thick paste. Whisking constantly, start incorporating milk \hat{A} 1/4 cup at a time. When all milk has been added, pour in chicken stock. Season with salt and pepper and whisk until the soup has thickened and is bubbly. Add the parsley and stir well.
- 4.Divide the soup between bowls. Sprinkle with

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croutons and enjoy!