

# Chicken Velvet Soup

## Ingredients

6 tbsp. butter

1/3 cup flour

1/2 cup milk

1/2 cup light cream

3 cups chicken broth

1 cup finely chopped cooked  
chicken

pepper

parsley

pimento

## Instructions

1. Melt butter in saucepan and blend in flour.
2. Add milk, cream, and broth. Cook, stirring until mixture thickens and comes to a boil. Reduce heat.
3. Stir in chicken and pepper. Heat again to boiling and serve, garnished with parsley and pimento.