

Cream of Mushroom Soup Concentrate

Recipe By :Chef Deb at [VegSource](http://VegSource.com)

Ingredients:

13 1/2 ounces mushroom pieces -
canned, with liquid
2 Tbs cornstarch
1 1/2 cups soy milk - or rice milk
1/4 tsp salt
1 Dash white pepper (optional)

Directions:

- Drain liquid from mushrooms, and measure.
- Add soymilk to liquid to make 2 cups.
- Mix cornstarch into liquid.
- Put cornstarch and liquid into saucepan.
- Cook over medium heat, stirring constantly, until mixture begins to thicken.
- Stir in mushrooms, salt, and pepper.
- Continue cooking, stirring constantly, until mixture is very thick.

Use in casseroles, or thin with more soymilk to make soup or gravy.

Yield: 2 cups