



Creamy Reuben Soup

Yield: 6 servings

4 Tbsp.	Butter or Margarine*
½ c.	All Purpose Flour
1 ½ tsp.	Ground Caraway Seeds
1 c.	Chicken Broth
1 ½ qt.	Milk
1 Tbsp.	Dijon Mustard
1 tsp.	Horseradish
¾ c.	Grated Swiss Cheese
1 c.	Sauerkraut
1 ½ c.	Diced or Shredded Corned Beef
	Salt and Pepper

1. Melt butter in a medium saucepan.
2. Add flour and caraway to make a roux. Cook over low heat for 3-5 minutes.
3. Add chicken broth and milk, whisk until smooth. Cook mixture until thick. Add mustard and horseradish.
4. Add cheese. When melted, add sauerkraut and corned beef.
5. Simmer for 10 to 15 minutes. Add salt and pepper to taste.
6. If soup is too thick, add more chicken broth and milk to desired consistency.

* Bowdoin College Dining Service uses Smart Balance margarine which is trans fat-free and vegan.