# Cream of Garlic Soup

**Amount** 4 servings

## Ingredients

- 3 tbsp butter or margarine
- 2 tsp minced or pressed garlic (about 4 large cloves)
- 3 tbsp all-purpose flour
- 2 cans (10 3/4 oz each) condensed chicken broth
- 2 cups half-and-half (light cream)
- Dash of paprika
- Salt
- 1 egg yolk
- Chopped parsley as garnish

## Steps

1. In a 2 to 3-quart pan, melt butter over medium heat.
2. Add garlic and cook, stirring until soft but not browned (about 2 minutes).
3. Stir in flour and heat until bubbly (about 1 minute).
4. Gradually stir in broth and bring to a boil, stirring often.
5. Stir in half-and-half and paprika; season to taste with salt.
6. Heat until steaming (do not boil).
7. In a small bowl, beat egg yolk lightly; stir a small amount of the hot soup into the egg yolk. Return the yolk mixture to pan, stirring constantly.
8. Immediately ladle soup into individual bowls and garnish each with parsley.