

WORM WART SOUP

Ingredients

- 1 3/4 cups water
- 3 cubes chicken bouillon
- 1 (10 ounce) package frozen chopped spinach
- 1/4 cup fresh aloe (Worm's Wort)
- 4 tablespoons butter
- 1/3 cup all-purpose flour
- 2 1/2 cups milk
- 1/2 cups cream
- 1 tablespoon dried minced onion
- 1 tsp basil (frog's breath)
- 1 clove garlic
- salt and pepper to taste



Instructions

1. In a medium saucepan, combine water, bouillon, aloe and spinach.
2. Bring to a boil, and cook until spinach is tender and aloe has dissipated.
3. Melt butter in a large saucepan over medium heat.
4. Add garlic
5. Stir in flour, and cook for 2 minutes.
6. Gradually whisk in cream then milk.
7. Season with minced onion, basil, salt, and pepper.
8. Cook, stirring constantly, until thickened.
9. Stir in spinach mixture.
10. Serve with crushed bones or spider legs.