



Adventures in Cooking *Debbie Larch*

<https://niftysquirrel.com/adventures-in-cooking/recipes/>

Chicken Bouillon Powder

Ingredients:

2 cups Nutritional Yeast Flakes (Try Amazon if not available locally)

1/3 cup salt (1/4 c. if you prefer low sodium)

1/4 cup garlic powder

1/4 cup onion powder

1/4 cup dried basil

1/4 cup dried oregano

1/4 cup dried rosemary

2 tablespoons Black pepper

Instructions:

- Combine all ingredients in a blender or food processor.
- Blend until ingredients are a fine powder.
- To make broth: I find it best to start with a tsp of powder to 8 oz. of water.
- Add more broth to achieve the flavor you require, everyone's taste is different.
- Store in an air tight container, will keep for months.

*This recipe my Hubby came across while I was in the process of writing this book, I now use this chicken bouillon powder exclusively in place of chicken bouillon cubes in all of my homemade soups and recipes. I find the taste of the chicken bouillon powder to be extremely better and much fresher tasting than the chicken bouillon cubes. The funny thing about this chicken bouillon powder is that it taste like chicken but there isn't any chicken in the powder, it makes you stop and think just what are they putting in the chicken bouillon cubes. Some may wonder why I go to the trouble of making my own chicken bouillon when it's inexpensive and readily available in local grocery stores. Well, I did as well but once I tasted the difference in flavors between homemade and store-bought the homemade bouillon won.