

Cream of Pepperoni Soup

1 stick of butter
1 chicken bouillon cube
6 tablespoons of flour
2 cups of milk
black pepper to taste
ground/chopped pepperoni (start with a cup)

Melt the butter in a saucepan, then whisk in flour to make a paste. Add milk and bouillon cube. Cook until it starts to thicken, then add pepperoni – sorry I don't have a set amount, I just sort of eyeball what looks like the right amount, maybe a cup to start with – and pepper. You may need to add a bit of extra milk if it's too thick for your taste.