

DIRECTIONS:

1. Cook spinach in hot bouillon for 10 minutes. Drain, and keep the liquid to use as stock.
2. Melt butter and stir in flour. When blended and smooth, add the reserved hot liquid, a little at a time, stirring until smooth.
3. Cover and simmer 5 minutes until the broth thickens up a bit.
4. Add spinach, salt, pepper and garlic, and mix thoroughly.
5. Simmer covered for 5 minutes again.
6. Serve with firm tofu floating on top of each bowl of soup.

Yields 4-6 servings.