

Cream of Mushroom Soup

Serves: 4-6

This is a wonderful soup that can be reminiscent of clam chowder if mushrooms with a good bite, such as blue oysters, are used. Any combination of mushrooms will work with this recipe to include the typical button/crimini mushrooms.

Ingredients:

- 4 Tbsp Butter
- 1 Tbsp cooking oil
- 2 medium onions, diced
- 4 garlic cloves, minced
- 1.5 lbs assorted mushrooms, trimmed, cleaned, and chopped
- 4 tsp. Fresh thyme, chopped and divided
- 1 tsp. Fresh Italian parsley
- 1/2 cup marsala (any dry red or white wine will work)
- 6 Tbsp AP flour
- 4 cups low-sodium chicken broth
- 1-2 tsp. Salt (adjust for taste)
- 1/2 tsp fresh cracked black pepper (adjust to taste)
- 1 tsp. Beef bouillon paste
- 1 cup heavy cream (half & half works well too)

1. Heat butter and oil in large stockpot over med-high heat until melted. Add onion, cook 2-3 minutes until translucent. Add garlic, cook for ~30 seconds.

2. Add mushrooms, cook for ~10 minutes, stir occasionally

3. Pour in wine and cook for ~5 minutes

4. Sprinkle flour into pan, stir well, cook for ~3 minutes, stir often

5. Add chicken broth, bouillon paste, and fresh herbs, stir well

6. Reduce heat to med-low, season with salt & pepper. Cover and simmer for 15 minutes, stirring often. Soup will thicken as it cooks.

7. Reduce heat to low, stir in cream. Adjust salt & pepper to taste and serve with fresh baguette. Enjoy!