

Mushroom Soup

Makes eight, 8-oz. servings

Sally was inspired to make this soup after buying a pound of assorted mushrooms at the Kerrytown market. We got the original recipe from Allrecipes.com and then tweaked it a bit to match the ingredients we normally keep on hand.

Mushroom soy sauce can be found at oriental food stores.

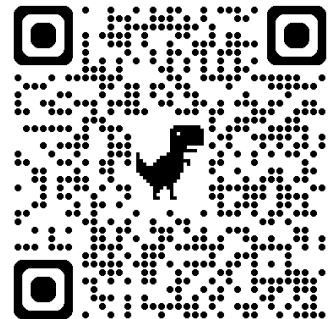


Ingredients:

- 4 Tbsp. butter
- 1 large onion (2 cups chopped)
- 1 lb. mushrooms (white or a variety)
- 3 tsp. vegetable better-than-bullion
- 1 Tbsp. dark mushroom soy sauce
- 1 1/2 tsp. sweet or smoked (not hot) paprika
- 1/2 tsp. dried dill weed
- 1 cup whole milk (1 1/2 Tbsp. heavy cream + skim milk)
- 3 Tbsp. flour
- 1/2 cup sour cream
- 2 tsp. dried parsley (1/4 cup chopped fresh)
- 2 tsp. lemon juice
- 1 grind of black pepper

Equipment

- Large pot



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☑	Directions	Time (min)
	Peel and chop 2 cups of onion	3
	Slice 1 lb. mushrooms (or buy pre-sliced)	5
	Mix 3 tsp. vegetable bullion with 3 cups warm water	2
	Melt 4 Tbsp. butter in a large pot. Sauté onions until softened.	5
	Add mushrooms and sauté	5
	Add vegetable broth, 1 Tbsp. mushroom soy sauce, 1 1/2 tsp. paprika, 1/2 tsp. dried dill	2
	Bring to a simmer, reduce heat, cover, simmer	15
	In a separate bowl, whisk together 1 cup milk and 3 Tbsp. flour	1
	Stir flour and milk mixture into the soup and simmer	15
	Add 1/2 cup sour cream, 2 tsp. dried parsley, 2 tsp. lemon juice, and a grind of black pepper	2
	Stir until warmed through	4
	Total	59