

# RECIPE



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## CREAM OF MUSHROOM SOUP

### INGREDIENTS:

16	oz	cremini mushrooms, sliced
4	oz	shiitake mushrooms, stemmed and sliced
4	oz	oyster mushrooms, peeled
1	lg	yellow onions, finely chopped
6	tbsp	unsalted butter
1/3	cup	all purpose flour
1/4	cup	dry sherry
4	cups	chicken (or vegetable) stock
1	tbsp	fresh thyme, stems removed
1/2	cup	heavy cream
		kosher salt
		freshly ground black pepper

### DIRECTIONS:

Clean and chop all mushrooms, removing the stems and discarding. If you are using oyster mushrooms, you can chop them or you can peel them almost the way you would peel a string cheese stick. It just give a different look and texture to the soup. But if you want to just chop them that is fine as well. Once they are all cleaned and prepped place them in a bowl and set aside.

In a large stock pot over medium high heat add the butter and melt until foaming subsides. Then add in the onion and cook until they are soft and translucent, about 6-7 minutes. Add in all the mushrooms and about a 1 teaspoon of salt and 1/2 teaspoon of freshly ground black pepper. Turn the heat down to medium and cook, stirring often. The mushrooms will release their liquid and soften, about 10 minutes.

Add the flour to the mushroom mixture and stir to coat until all the flour is dissolved. Add in the dry sherry to deglaze the pan and scrape up any brown bits on the bottom of the pot.

Stir in the stock of your choice and the thyme leaves. Bring to a boil while stirring. The soup might look a little gloppy but as you stir and the liquid heats, the roux will dissolve, so keep stirring. Reduce the heat to maintain a simmer and cook for about 20 minutes, stirring occasionally, then remove for the heat. Transfer about 1 1/2 cups of the soup into a blender and blend until smooth. Return the blended soup back in the pot and stir to combine. Stir in the heavy cream and season with salt and pepper to taste.

Makes: 4



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