

## **CREAM OF MUSHROOM SOUP**

### **INGREDIENTS**

6 TSP of unsalted butter divided

1 1/2 CUPS chopped yellow onion

1 CUP chopped shallots

2 LBS of mushrooms sliced (cremini)

Salt and black pepper to taste

3 TBSP of minced garlic

1/3 CUP of all -purpose flour

2/3 CUP dry wine (your preference)

3 (14.5 OZ) cans of chicken broth

1 parmesan rind (around 3-4 inches long)

4 TSP fresh thyme leaves

2 TSP fresh lemon juice

1 CUP heavy cream or half and half

Hungarian paprika to taste

Chopped fresh parsley and thyme to serve

### **INSTRUCTIONS**

1. Heat butter in pot over medium heat until melted. Sauté onions and shallots for 3-5 minutes until softened. Cook garlic until fragrant about one minute.
2. Add mushrooms and thyme, cook around 5 minutes. Then add flour while stirring all the time. Add parmesan rind, wine and chicken stock slowly and continue mixing. Use a spatula to scrape browned bits from pot and stir.
3. Bring to a slow boil then reduce heat to low-medium. Season with salt and pepper to taste.
4. Cover and simmer for around 25-35 minutes while occasionally stirring. Never let mixture stick to pan.
5. Reduce heat to very low and add cream and lemon juice slowly while mixing.
6. Mix in parsley and Hungarian paprika to taste.

**RECIPE MAKES AROUND NINE CUPS**