

Homemade Cream of Mushroom Soup

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Most people think of mushroom soup as the thick and flavorless goop that comes from can. However, this recipe is creamy and decadent and resembles nothing of that bland mush. Serves 8.

Ingredients:

2 tablespoons butter
1 medium onion, chopped small
1 pound white mushrooms, chopped small
1 clove garlic, minced
1 teaspoon fresh thyme, finely chopped
2 quarts vegetable stock
2 cups heavy cream
salt and pepper, to taste
parsley, to garnish

Directions:

1. In a large sauce pot melt the butter over high heat, about 1 minute.
2. Add the onions and cook until translucent, about 5 minutes.
3. Add the mushrooms and garlic and cook until fragrant, soft, and browned, about 10 minutes.
4. Next add the thyme and vegetable stock. Pour the mixture into a blender.
5. Blend on high until very smooth and no chunks remain.
6. Pour back into the pan and add the cream.
7. Season with salt and pepper and garnish with parsley.

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