

Cream of Forest Mushroom Soup

February 22, 2023

Serves 6 - 8



Ingredients:

- 1/3 # Butter
- 1 medium onion finely diced
- 1/3 # Flour
- 3 Qts chicken stock
- 1 3/4 Qts hot Milk
- 1 Qt hot heavy cream
- 1/2 # Button Mushrooms roughly chopped
- 1/2 # Enoki Mushrooms roughly chopped
- 1/2 # Oyster Mushrooms roughly chopped
- 1/2 # Shitake Mushrooms roughly chopped

Directions:

Saute' onions and mushrooms in butter until onions are translucent and mushrooms release liquid - do not brown.

Add flour and cook and stir about 4 minutes until you have a nice smooth roux. Do not brown.

Stir in Stock - cook & stir until smooth. Simmer until mushrooms are soft.

Blend soup until smooth, but with some chunks of mushrooms visible.

Stir in hot milk and cream until desired consistency. Do not allow to boil.

Adjust salt and pepper according to taste.