

Give and Grow Mushrooms

Easy Cream of Mushroom Soup

Ingredients

- 4 tablespoons unsalted butter (50g)
- 2 pounds mixed mushrooms such as button, cremini, portabello, or shiitake (1kg), sliced
- Kosher salt and freshly ground black pepper
- 1 medium onion, finely chopped (about 8 ounces; 225g)
- 4 medium cloves garlic, minced
- 2 tablespoons flour (45g)
- 1 cup dry sherry or white wine (235ml)
- 1 cup milk (235ml)
- 5 cups (1.2L) low-sodium chicken stock, or water
- 1 Tbsp. Soy sauce
- 2 bay leaves
- 2 sprigs fresh thyme
- Squeeze of lemon juice (optional)

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- Minced fresh herbs such as parsley, dill, chervil, tarragon, and chives for serving
 - Drizzle extra-virgin olive oil, for serving

Directions

1. Melt butter in a large soup pot or Dutch oven over medium-high heat, add mushrooms. Season with salt and pepper, and cook, stirring frequently. When the liquid has evaporated and mushrooms are well-browned, about 10 minutes total. Add onion and cook, stirring, until softened, about 3 minutes. Add garlic and cook until fragrant, about 30 seconds. Add flour and stir to combine.
2. Add sherry or wine and cook until reduced by half, scraping up browned bits from the bottom of the pan. Add milk, chicken stock, bay leaves, and thyme sprigs and stir to combine. Bring to a low simmer and cook for 20 minutes.
3. Remove bay leaves and thyme. Blend soup with an immersion blender or in batches using a countertop blender. Season to taste with more salt and pepper and a squeeze of lemon juice (if desired). Serve immediately, garnished with minced herbs and olive oil.

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