

Chef John's Creamy Mushroom Soup

This mushroom soup is creamy and rich — it's one of my favorite soups of all time and it's so easy! The long, slow caramelization of the mushrooms requires a little patience, but it really unlocks their magical flavor, which is the secret to this mushroom soup.

By **John Mitzewich** |  Tested by **Allrecipes Test Kitchen**

Prep Time: 10 mins

Cook Time: 1 hr 25 mins

Total Time: 1 hr 35 mins

Servings: 6

Ingredients

- ¼ cup unsalted butter
- 2 (16 ounce) packages sliced fresh mushrooms
- 1 pinch salt
- 1 medium yellow onion, diced
- 1 ½ tablespoons all-purpose flour
- 6 sprigs fresh thyme, tied in a bundle with kitchen twine
- 2 cloves garlic, peeled
- 4 cups chicken broth, or more to taste
- 1 cup water, or more to taste
- 1 cup heavy whipping cream
- 1 salt and freshly ground black pepper to taste
- 1 teaspoon fresh thyme leaves for garnish, or to taste

Directions

Step 1

Gather all ingredients.

Step 2

Melt butter in a large soup pot over medium-high heat. Sauté mushrooms and 1 pinch salt in the melted butter until mushrooms release their juices, 5 to 10 minutes. Reduce heat to medium-low and continue to cook, stirring often, until juices evaporate and mushrooms are caramelized, 15 to 25 minutes. Set aside a few attractive mushroom slices for garnish later, if desired.

Step 3

Add onion to the mushrooms; cook until onion is soft and translucent, about 5 minutes.

Step 4

Stir flour into the mushroom mixture and cook, stirring often, to remove the raw flour taste, about 2 minutes.

Step 5

Add thyme bundle and garlic cloves, then pour in 4 cups chicken broth and 1 cup water. Reduce heat to low and simmer for 1 hour. Remove and discard thyme bundle.

Step 6

Purée soup with a blender in batches until smooth and thick.

Step 7

Stir in cream. If too thick, add a little chicken broth or water. Season with salt and black pepper.

Step 8

Ladle into bowls, and garnish with reserved mushroom slices and thyme leaves.

Nutrition Facts

Per serving: 272 calories; total fat 23g; saturated fat 14g; cholesterol 78mg; sodium 667mg; total carbohydrate 12g; dietary fiber 2g; total sugars 5g; protein 7g; vitamin c 7mg; calcium 47mg; iron 1mg; potassium 578mg