
Don's Hungarian Mushroom Soup

1 pound mushrooms, thinly sliced
2 T. Olive Oil
6 cups beef stock
2 cups heavy cream
1 cup sour cream
2 T. paprika (go light)
1/2 T. dill
2 T. flour
salt and pepper to taste

Sautee mushrooms in olive oil over high heat until slightly browned, then reduce heat and add paprika and flour, stirring until no lumps remain. Add beef stock and cream and simmer, uncovered for 15 minutes. Just before serving, add sour cream, dill, and salt and pepper. Serve with a dollop of sour cream on top if you like.