

## Dry Soup Mix: Hungarian Creamy Mushroom

<https://30seconds.com/food/tip/39195/Hungarian-Mushroom-Soup-Recipe-A-Creamy-Mushroom-Soup-Recipe-Exploding-With-Flavors>

In a wide mouth quart jar, place the following:

1½ cups dry mushrooms

½ cup dried onion

3 dehydrated lemon slices (or add 2 tbsp fresh lemon juice while cooking)

2 chicken bouillon cubes (for making 2 cups bouillon)

In snack size baggies or individual serving cups:

- In a 2 tbsp size cup with lid (or snack baggie):
  - 1 tsp dried dill
  - 1 tsp paprika (can be smoked paprika)
  - 1 tsp dried thyme leaves or powder
- In a ¼ cup size cup with lid (or snack baggie)
  - ¼ cup sour cream powder
- In a ¼ cup size cup with lid (or snack baggie)
  - 3 tbsp nonfat dry milk powder

Place the cups or baggies in the quart jar and vacuum seal or add an oxygen absorber and place lid and band. Shelf stable for at least a year and probably longer. (Flour for thickening, ghee or butter, and soy sauce will be needed when preparing to serve. Do NOT include these ingredients in the jar.)

To serve:

- Remove mushrooms and onions from jar and rehydrate in 3 cups warm water for at least 30 minutes. Drain and reserve the water.
- In a 4-quart pot, melt 3 tbsp ghee or butter and add drained mushrooms and onions. Sauté for about 15 minutes on low heat until veggies are soft and tender.
- Add the following to the pot with the mushrooms and onions and simmer together until reduced in volume by about a third:
  - 2 cups hot water
  - The water drained from rehydrating the mushrooms and onions plus additional water to make 2 cups
  - Bouillon cubes
  - Spice packet
  - 3 lemon slices
  - 1 tbsp soy sauce (use reduced sodium if desired)
- Add the milk powder to a little water and mix until smooth. Add milk to the soup.
- Remove the lemon slices if desired.
- To thicken the soup, remove about a cup of the liquid and mix in 2 to 2 ½ tbsp flour. Pour the flour mixture back into the soup and stir together. Heat to a boil. If additional thickness is desired, add more flour.

- Mix sour cream powder with a little water until smooth then add to the soup and mix.  
Serve hot.