



# *Cream of* **Wild Mushroom Soup**

*This creamy soup features a rich, flavorful stock, white wine, fresh herbs and a mélange of mushrooms: shiitake, portobello and crimini.\**

## **Ingredients:**

- 1 cup diced white onion (one medium onion)
- 2 cups diced Crimini or Portabella mushrooms\*
- 2 cups diced Shiitake mushrooms\*
- 3 cloves of garlic minced
- 1/3 cup of EVOO
- 4 Tbs butter (1/2 stick)
- 6 cups chicken broth
- 1 ½ cup of white wine for the soup and 2 cups for you
- 1 tsp. fresh ground black pepper
- 1 ½ tsp. dried thyme
- ½ tsp. dried whole rosemary
- ½ pint heavy whipping cream

*\* any of your favorite wild mushrooms will do*

## **Instructions:**

- Add EVOO and white onion to a large, hot saucepan. Saute over medium heat until onions turn translucent.
- Add garlic, mushrooms, butter, herbs and pepper. Continue sauteing. Stir frequently until mushrooms are cooked thoroughly.
- Add wine and reduce until there is just a little moisture left in the pan.
- Add the chicken broth and reduce by about 1/3 (about 30 minutes).
- Add heavy cream and bring back to a boil.
- Remove from heat.
- Puree soup in a blender in small batches (better yet use a hand wand). **Watch out, it's hot!!** Salt and pepper to taste. Garnish with parsley or chopped fresh thyme (optional) and enjoy.

***A warm loaf of bread is great for making sure you don't leave anything behind.....***

**Prep Time:** 20 mins

**Cook Time:** 60 mins

**Servings:** 4-6 portions