

Duo of Mushroom Soup

Yield: 4 qt.

Ingredients:

¼	C	Salad oil
3	T	Butter
1.5	Lbs.	Button mushrooms, washed and chopped
1.5	Lbs.	Portobello mushrooms, large diced
1		Onion, peeled and chopped
6		Garlic Cloves
3		Thyme sprigs, cleaned from stems
½	C	Flour
2		Potatoes, medium, peeled and sliced

4	Qt.	Chicken stock (vegetable or water can be used)

2	C	Heavy whipping cream

1	C	Mushrooms, washed and sliced (optional)

Procedure:

1. Heat large saucepan, add oil and butter then 3 lbs. mushrooms and begin to sweat them.
2. Add onions, garlic, and thyme and continue to slowly cook the vegetables.
3. When the vegetables are soft and translucent then add flour and mix completely.
4. Add sliced potatoes and chicken stock, bring to a boil then simmer for twenty minutes.
5. Using a stick blender, puree the mixture until smooth.
6. Return to stove and add the cream.
7. Bring to a boil and adjust seasoning. Add sliced mushrooms and simmer for 5 minutes.
8. Serve.