

Easy Mushroom Soup

A mix of butter, flour and chicken stock creates a velvety soup, while the combination of crimini and white button mushrooms add earthy notes.





Prep Time: 10 minutes



Cook Time: 15 minutes



Total Time: 25 minutes



Yield: 3-4

INGREDIENTS

3 tbsp unsalted butter
2 garlic cloves, minced
1 shallot, finely chopped
4 oz crimini mushrooms, chopped
4 oz white button mushrooms,
 chopped
2 tbsp all-purpose flour
3 cups chicken stock
1/4 tsp fine sea salt, or to taste
1/4 tsp ground black pepper
Sliced sautéed mushrooms
for garnish, optional
Chopped parsley for garnish,
optional

INSTRUCTIONS

Melt 2 tablespoons of the butter in a large pot such as a Dutch oven over medium-high heat. Add the garlic and shallot, cook for 1 minute, until they begin to soften. Add the mushrooms and cook for about 3 minutes, until tender and browned. Transfer all the contents of the pot to a bowl.

Add the remaining 1 tablespoon of butter to the pot. Once melted, sprinkle in the flour and whisk it quickly into a paste. Reduce the heat to medium. Add the stock a little at a time, whisking out the clumps between each addition.

Increase the heat back to medium-high and allow the soup to simmer well for 3 minutes. Add the mushrooms back to the pot and continue to cook for 2 more minutes. The stock will thicken slightly to be somewhat creamy.

Let cook for 3 to 4 minutes, then ladle into bowls. Garnish with mushrooms and parsley, if desired.

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