

Mushroom Soup

If you have too many mushrooms, no worries. Nana has a recipe for that. She recently ordered mushrooms for some reason and plans changed, so she remembered a mushroom soup recipe that her sister had given her long ago. Who knew we were missing such a treat? Pa especially likes it when poured over rice. Nana has learned that it freezes well, and she's used it when a recipe calls for cream of mushroom soup even though it also has chicken.

Ingredients

6 tablespoons unsalted butter
1 medium onion, chopped
1 large garlic clove, minced
½ pound Baby Bella mushrooms, sliced
½ pound white mushrooms, sliced
¾ teaspoon salt
½ teaspoon pepper
⅓ cup flour
2 quarts chicken stock
meat from a 3½-pound chicken, shredded
2 cups heavy whipping cream



Instructions

- ❖ Melt 2 tablespoons of butter in a stock pot.
- ❖ Add onion and cook over medium high heat until lightly browned, about 3 minutes.
- ❖ Add garlic and cook for an additional minute.
- ❖ Add the mushrooms, salt, and pepper until the mushrooms are lightly brown and their liquids have evaporated, about 10-12 minutes.
- ❖ Add remaining 4 tablespoons of butter to the pan and stir to melt.
- ❖ Add the flour and stir for 1 minute.
- ❖ Stir in chicken stock and bring to a rolling boil over high heat.
- ❖ Lower the heat and simmer until the soup is slightly thickened, about 10 minutes.
- ❖ Add the shredded chicken and cream.
- ❖ Season with salt and pepper.



"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8