

Hungarian Mushroom Soup

Ingredients

- 8 Tbsp. unsalted butter
- 4 cups onions chopped (two medium onions)
- 2 lbs. mushrooms sliced
- 6 cups chicken broth
- 2 Tbsp. soy sauce
- 1 tsp. Hungarian hot paprika
- 4 tsp. Hungarian sweet paprika
- 4 tsp. dried dill weed
- 2 cups milk
- 6 Tbsp. all-purpose flour
- 1 cup sour cream
- ½ cup fresh parsley chopped
- 4 tsp. lemon juice
- ¼ tsp. MSG
- 1 tsp. salt
- ½ tsp. black pepper to taste

Directions

1. Melt butter in a large pot (6 Qt.) over medium heat.
2. Add onions and cook and stir until softened, about 5 minutes.
3. Add mushrooms and sauté for 5 more minutes.
4. Stir in broth, soy sauce, paprika, and dill.
5. Reduce heat to low, cover, and simmer for 15 minutes.
6. Whisk milk and flour together in a separate bowl; stir into soup until blended.
7. Cover and simmer for 15 more minutes, stirring occasionally.
8. Add sour cream, parsley, lemon juice, salt, MSG, and ground black pepper.
9. Stir over low heat until warmed through, about 3 to 5 minutes.
10. Serve immediately.