

# Hungarian Mushroom Soup •

## Ingredients

Unsalted butter .....	8 Tbsp.	All-purpose flour .....	6 Tbsp.
Onions, medium .....	2	Sour cream .....	1 cup
Mushrooms .....	2 lbs.	Fresh parsley .....	1/2 cup
Chicken broth .....	6 cups	Lemon juice .....	4 tsp.
Soy sauce .....	2 Tbsp.	MSG .....	1/4 tsp.
Hungarian hot paprika .....	1 tsp.	Salt .....	1 tsp.
Hungarian sweet paprika .....	4 tsp.	Black pepper .....	1/2 tsp.
Dried dill weed .....	4 tsp.		
Milk .....	2 cups		

## Directions

Chop onions (4 cups); set aside in *Medium Bowl #1* — Slice mushrooms; set aside in *Large Bowl #1* — Chop parsley; set aside in *Small Bowl #1*

1. Melt 8 Tbsp. butter in a large pot (5+ Qt.) over medium heat.
2. Add onions (4 cups, *Medium Bowl #1*) and cook, stirring until softened, about 5 minutes.
3. Add mushrooms (2 lbs., *Large Bowl #1*) and sauté for 5 more minutes.
4. Stir in 6 cups chicken broth, 2 Tbsp. soy sauce, 1 tsp. hot paprika, 4 tsp. sweet paprika, and 4 tsp. dried dill weed.
5. Reduce heat to low, cover, and simmer for 15 minutes.
6. In *Small Bowl #2*, whisk 2 cups milk and 6 Tbsp. flour together; stir into soup until blended.
7. Cover and simmer for 15 more minutes, stirring occasionally.
8. Add 1 cup sour cream, parsley (1/2 cup, *Small Bowl #1*), 4 tsp. lemon juice, 1 tsp. salt, 1/4 tsp. MSG, and 1/2 tsp. black pepper.

9. Stir over low heat until warmed through, about *3 to 5 minutes*.
10. Serve immediately.