

# 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 . . . . .	½ cup
Chicken broth . . . . .	6 cups	Lemon juice . . . . .	4 tsp.
Soy sauce . . . . .	2 Tbsp.	MSG . . . . .	¼ tsp.
Hungarian hot paprika . . . . .	1 tsp.	Salt . . . . .	1 tsp.
Hungarian sweet paprika . . . . .	4 tsp.	Black pepper . . . . .	½ tsp.
Dried dill weed . . . . .	4 tsp.		
Milk . . . . .	2 cups		

## Directions

Chop **onions** (4 cups) — Slice **mushrooms** — Chop **parsley**

1. Melt **butter** in a large pot (5+ Qt.) over medium heat.
2. Add **onions** and cook, stirring until softened, about 5 minutes.
3. Add **mushrooms** and sauté for 5 more minutes.
4. Stir in **chicken broth**, **soy sauce**, **hot paprika**, **sweet paprika**, and **dried dill weed**.
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 **black pepper**.
9. Stir over low heat until warmed through, about 3 to 5 minutes.
10. Serve immediately.