

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.