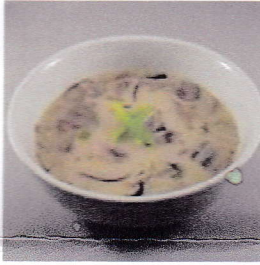


Cream of Mushroom Soup II

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Rated: ★★★★★

Submitted By: Michelle Chen

Photo By: Violet

Prep Time: 15 Minutes

Cook Time: 15 Minutes

Ready In: 30 Minutes

Servings: 4

"Rich cream of mushroom soup, beats the canned variety any day. Garnish bowls with fresh chives and thyme."

INGREDIENTS:

- | | |
|---------------------------------|-----------------------------------|
| 1 pound fresh mushrooms | 4 cups vegetable broth |
| 1/4 cup margarine | 1 cup light cream |
| 4 green onions, thinly sliced | salt and pepper to taste |
| 3 cloves garlic, chopped | 1 sprig fresh thyme leaves |
| 1 teaspoon chopped fresh thyme | 1 tablespoon chopped fresh chives |
| 2 tablespoons all-purpose flour | |

DIRECTIONS:

1. Thinly slice the mushroom caps, discarding the stalks.
2. Melt the butter in a heavy-based pan and cook the spring onion, garlic and lemon thyme, stirring, for 1 minute, or until the garlic is golden. Add the mushroom and salt and white pepper. Cook for 3 to 4 minutes, or until the mushroom just softens. Add flour and cook, stirring for 1 minute.
3. Remove from the heat and add the stock, stirring continuously. Return to the heat and bring to the boil, stirring. Reduce the heat and simmer gently for 2 minutes, stirring occasionally.
4. Whisk the cream into the soup, then reheat gently, stirring. Do not allow the soup to boil. Season to taste with salt and pepper, and garnish with the chopped chives and thyme.

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