

Hungarian Mushroom Soup



My family loves soup and this is one of their favorites. It has lots of flavor and is fairly quick to make. It's primarily a mushroom soup but derives a lot of its flavor from other ingredients.

By HAMM

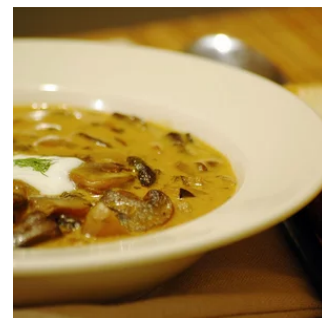
Prep: 15 mins

Cook: 35 mins

Total: 50 mins

Servings: 6

Yield: 6 servings



Ingredients

4 tablespoons unsalted butter
2 cups chopped onions
1 pound fresh mushrooms, sliced
2 teaspoons dried dill weed
1 tablespoon paprika
1 tablespoon soy sauce
2 cups chicken broth
1 cup milk
3 tablespoons all-purpose flour
1 teaspoon salt
ground black pepper to taste
2 teaspoons lemon juice
¼ cup chopped fresh parsley
½ cup sour cream

Directions

Step 1

Melt the butter in a large pot over medium heat. Saute the onions in the butter for 5 minutes. Add the mushrooms and saute for 5 more minutes. Stir in the dill, paprika, soy sauce and broth. Reduce heat to low, cover, and simmer for 15 minutes.

Step 2

In a separate small bowl, whisk the milk and flour together. Pour this into the soup and stir well to blend. Cover and simmer for 15 more minutes, stirring occasionally.

Step 3

Finally, stir in the salt, ground black pepper, lemon juice, parsley and sour cream. Mix together and allow to heat through over low heat, about 3 to 5 minutes. Do not boil. Serve immediately.

Nutrition Facts

Per Serving: 201 calories; protein 7.5g; carbohydrates 14.8g; fat 13.5g; cholesterol 32mg; sodium 828.7mg.