

Basin Harbor Mushroom Soup

Ingredients

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| 3 Tablespoons Butter | 5 Cups Chicken Stock
<i>(vegetable stock may be substituted)</i> |
| 1/2 Cup Chopped Onion | 1 Cup Heavy Cream |
| 1/2 Cup Chopped Celery | 2 Pounds Sliced Mushrooms
<i>(Shiitake, Button & Chanterelle)</i> |
| 1/4 Teaspoon Chopped Garlic | 2 Teaspoons Dry Sherry |
| 2 Pinches Dried Thyme | Salt & Freshly Ground Black Pepper to Taste |
| 2 Bay Leaves | |
| 6 Tablespoons All-Purpose Flour | |

Method

1. Melt 2 Tbsp. butter over medium heat. Add and cook the onions, celery, and garlic until translucent along with the thyme and bay leaves.
2. Add flour, stock and cream. Cook until reduced by half (about 15 minutes), occasionally stirring. Remove bay leaves and purée mixture until smooth.
3. Melt the remaining butter and sauté mushrooms until tender, adding sherry for last 2 minutes of cooking.
4. Add puréed mixture to mushrooms and simmer 1-2 minutes.
5. Season with salt & pepper and serve. A garnish of crispy fried julienne leeks adds great flavor and texture.

Serves 6-8

