

Cream of Mushroom Soup

Mushrooms that are a few days old enhance the flavor of this favorite.

1 pound mushrooms, sliced
1 pound mushrooms, chopped
4 T butter
6 cups chicken stock
1 1/2 cups chopped celery
3/4 cup chopped onion
1/2 cup chopped parsley

1 bay leaf, crumbled
1/2 cup butter
1/2 cup flour
4 cups half and half
1/2 cup dry white wine
Pinch of Beau Monde

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1. Saute mushrooms in butter until golden. Do not overcook. They should still be firm.
2. Add chicken stock.
3. Add celery, onion, parsley and bay leaf to soup. Simmer, cover, 20 minutes.
4. Melt butter in another saucepan. Stir in flour.
5. Add half and half gradually, stirring until smooth and thick.
6. Stir sauce into mushroom mixture. Add optional ingredients. Cook and stir until smooth.