## **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

bay leaf, crumbled
cup butter
cup four
cups half and half
cup dry white wine
Pinch of Beau Monde

## **Cream of Mushroom Soup**

- Saute mushrooms in butter until golden. Do not overcook. They should still be firm.
- 2. Add chicken stock.
- 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.
- Stir sauce into mushroom mixture. Add optional ingredients. Cook and stir until smooth.