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## Homemade Cream of Mushroom Soup Recipe

Author: Cherchies® Specialty Foods

### HOMEMADE CREAM OF MUSHROOM SOUP RECIPE

#### Ingredients

- 1 package of baby bella mushrooms, rinsed and coarsely chopped
- 2 Tablespoons (Tbsp) butter
- 1 shallot, finely minced
- 1/2 teaspoon (tsp) Cherchies® Garlic Seasoning
- 1/2 teaspoon (tsp) Thyme
- 1/4 teaspoon pepper
- 1 Tablespoon (Tbsp) butter
- 2 Tablespoon (Tbsp) flour (we tested this recipe with Bob's Mill GF All-Purpose Baking mix)
- 1/4 cup Sherry (optional)
- 1/4 teaspoon Truffle Oil (optional)
- 3/4 cup homemade chicken broth (If don't use Sherry, increase chicken broth to 1 cup)
- 1/2 cup half & half (can substitute light whipping cream)

#### Preparation

1. Turn skillet on medium and melt 2 Tablespoons of butter. Place chopped mushrooms in pan and cook mushrooms for about 5 minutes. Add minced shallots and cook until shallots are translucent (about another 5 minutes). Remove mushrooms and shallots from pan and place in a bowl or on a plate. Set aside.
2. Add 1 Tablespoon butter and flour to pan and stir for a couple of minutes. Add Sherry and chicken stock (I always have homemade chicken stock in the freezer) and stir. Mixture will begin to thicken. Add Garlic Seasoning, pepper, Thyme, and stir. \*At this point I added Truffle oil ...well, because I had it on hand, but this is completely optional. I just love the extra richness it adds to any mushroom dish.
3. Add mushroom and shallot mixture back to pan as well as half and half and continue to cook on low, stirring occasionally, until soup is thick and creamy (about 10 minutes).
4. Cool completely and place in a large mason jar if not using immediately. There you have it, homemade cream of mushroom soup! Enjoy!



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