

Sue McPherson's Recipe



Cream of Mushroom Soup

- 1 lb of mushrooms
- ½ c butter divided in half
- 1 tsp lemon juice
- 1 small onion sliced
- 1/3 c flour
- 3 c of chicken broth
- 1 tsp salt
- ¼ tsp pepper
- 1 c of heavy cream (I use half & half, it's kinder to your arteries)

Trim parts from bottom of mushrooms. Remove stems, chop and set aside. Slice caps, sprinkle with lemon juice & add to ¼ cup of melted butter; sauté briefly remove and set aside.

Add sliced onion and chopped mushroom stems to remaining ¼ cup of butter & sauté until clear. Add flour, blend for 1 minute. Gradually add chicken broth stirring until thickened.. Puree the hot mixture until smooth. (I use a hand blender) Add mushroom caps, salt & pepper. Heat but do not boil. Add cream and simmer. Serves 4.