Cream of Mushroom Soup
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Categories: Soup/Chowder
Yield: 5 c
Servings: 5
Preparation Time: 30 minutes
Start to Finish Time: 1 hour 30 minutes
Description: A wonderful cream of mushroom soup with cauliflower, turmeric and fenugreek.
Serving Ideas: Serve with a good toasted sourdough. We use only Acme Bake Shop breads.

Directions -
1) Boil the water and add the Better Than Bouillon Base. Stir to dissolve. Set aside. Steam the cauliflower, if using.
2) Saute the diced onion in 3T of butter in a 3-qt saucepan. When browned, add the Bouillon. Set the heat to low. Add the turmeric and the fenugreek and stir. Add the cauliflower and use an immersion blender to emulsify the mixture.
3) Saute the diced mushrooms in the remaining butter until lightly browned. Add to the onion/cauliflower mixture in the saucepan.
4) Add the heavy cream and the milk. Stir watching that the milk and cream do not curdle. Add the Sherry.
5) Serve hot.

Ingredients -
1 lb Crimini Mushrooms, 1/4” cubes
1 lb White Mushrooms, 1/4” cubes
3 c Cauliflower Florets (Optional)
1 med white Onion, diced
4 T Better Than Bouillon Chicken Base, or Vegetable Base
2 t Tumeric
1 T Fenugreek Leaf (Kasoori Methi), dried
1 c heavy Cream
1 c whole Milk
4 c Water, boiling
6 T unsalted Butter
3/4 c sweet cream
Sherry