



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, tumeric and fenugreek.

Serving Ideas: Serve with a good toasted sourdough. We use only Acme Bake Shop breads.

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

Sharry

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 tumeric 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.