



CS Cream of Mushroom Soup

Source: adapted from *Myforkinglife.com*

12 Nov 2024 Bob and Robin Young

The Captain's Shack, Boise, ID

Prep: 10 min Cook: 35 min Total: 45 min

Servings: [6](#)

PDF: [CS-Cream-Of-Mushroom-Soup.pdf](#)

Note: A delicious soup and easy to do,

Ingredients:

1½ lbs Baby Bella Mushrooms or Button Mushrooms sliced

6 T unsalted Butter

6 T All-Purpose Flour

1 small Red Onion chopped, about 1 cup

2 Celery Stalks with leaves chopped, about ½ cup

2 T dried Thyme

2 T dried Marjoram

¼ c Arugula, chopped (Optional)

4 c Chicken Stock

1 c Heavy Cream or Half and Half

1 pinch Aleppo Pepper

Celtic Sea Salt and fresh ground Tellicherry Black Pepper to taste

Directions:

Melt butter in a large pot over medium heat. Add onion and celery and sauté until softened, about 4 minutes.

Add mushrooms, thyme, marjoram and arugula, if using, and stir for about 10-15 minutes, until mushrooms have softened and reduced in volume. Sprinkle flour over the mixture and stir for about 2 minutes to allow the flour to cook.

Stir in chicken stock and simmer over medium heat for 10-15 minutes, until the mixture has reduced.

Reduce heat to low and stir in heavy cream or half and half. Allow mixture to simmer for an additional 5 minutes. Remove from heat and season with salt and peppers. Taste and adjust as needed. Enjoy.