

Feb. 2011

February chill is upon us in the East as we "batten down" for another winter storm approaching. A good time to break out the big stock pot and whip up a batch of warming soup on a cold winter's day!



This recipe can be used as a first course or as a rich and filling dinner portion. Great with a hearty bread for dipping and 'sopping' up the very last of the soup from the bowl. Enjoy!

Old Fashioned Mushroom Soup

1 Lb. fresh mushrooms	6 1/2 C. beef bouillon
6 Tbsp. butter/margarine	3 Tbsp. tomato paste
2 C. chopped carrots	1/4 tsp. salt
2 C. chopped celery	1/16 tsp. black pepper - freshly ground
1 C. chopped onions	3 Tbsp. dry sherry
1 garlic clove, minced	
<i>1/2 tsp. nutmeg or cayenne pepper – optional</i>	
<i>Dairy Sour Cream for garnish – optional</i>	

- Finely chop 1/4 C. mushrooms; (slice remaining – set aside).
- In large saucepan, melt 4 Tbsp. butter; add chopped veggies, onion and garlic; sauté 5 min. until vegetables start to soften.
- Stir in bouillon, tomato paste, salt and pepper; bring to a boil. Cover; reduce heat and simmer 1 hr. (Add freshly grated nutmeg or cayenne – optional).
- Cool 1-2 hrs; puree soup (in blender - do 2-3 smaller batches and return to stockpot) or with a stick-blender in the pot until smooth; heat on low.
- In skillet, melt remaining 2 Tbsp. butter; add sliced mushrooms and sauté 5 min. Add to soup with sherry. Stir together gently to blend.
- Serve with a scoop of sour cream, if desired. Makes 8 dinner-sized portions. ENJOY!