



Quick Mushroom Soup

(Serves 4 to 6)

Ingredients

1/2 pound unsalted butter
1 onion, diced
3 pounds white mushrooms, washed,
diced, de-stemmed and sliced
3 tablespoons beef stock
Pinch salt
Pinch freshly ground pepper
Pinch dried oregano
2 quarts heavy cream
Roux of flour and butter

1. Heat the butter in a large pot. Sauté the onions until they are translucent. Add the mushrooms and the beef stock; cook together for 3 minutes. Add the salt, pepper, oregano and heavy cream. Simmer until mushrooms are tender.
2. Before serving, heat the soup and thicken with the roux. Adjust seasonings. Serve hot.

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