

SOUPS

CREAMY MUSHROOM SOUP◆

(CHAMPIGNON – CREMESUPPE)

- 1 lb. mushrooms
- 1/2 cup onion (diced)
- 2 tablespoons butter or margarine
- 2 cups water
- 2 bouillon cubes (beef or vegetable)
- 2 tablespoons flour
- 1/2 cup white wine
- 1/2 pint whipping cream
- 1 tablespoon parsley (chopped)
- salt, pepper

Wash the mushrooms, dry them on a paper towel, slice them thin, and set aside. Sauté the onion in the butter or margarine until glassy. Add flour and sauté for 5 minutes, stirring so it doesn't burn. Turn up heat and add water, wine, bouillon cubes and whipping cream. Cook stirring constantly until it boils. Add mushrooms, turn down the heat and let it simmer for 8-10 minutes. Season with salt and pepper and sprinkle the parsley on top.

Serves 4

