

Russian Mushroom and Potato Soup

Jacob · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

12

Description

I make this soup every Halloween and is the signal to the family that the cool weather has arrived Ive been making it for 15 years now and out of all the soups I make it is still everyones favorite Enjoy

Ingredients

- - 5 tablespoons butter
- divided - 2 leeks
- chopped - 2 large carrots
- sliced - 6 cups chicken broth - 2 teaspoons dried dill weed - 2 teaspoons salt - ? teaspoon ground black pepper - 1 bay leaf - 2 pounds potatoes
- peeled and diced - 1 pound fresh mushrooms
- sliced - 1 cup half-and-half - ¼ cup all-purpose flour - 1 sprig fresh dill weed
- for garnish

Instructions

1. Melt 3 tablespoons butter in a large saucepan over medium heat. Mix in leeks and carrots
2. and cook 5 minutes. Pour in broth. Season with dill
3. salt
4. pepper
5. and bay leaf. Mix in potatoes
6. cover
7. and cook 20 minutes
8. or until potatoes are tender but firm. Remove and discard the bay leaf. Melt the remaining butter in a skillet over medium heat
9. and saute the mushrooms 5 minutes
10. until lightly browned. Stir into the soup. In a small bowl
11. mix the half-and-half and flour until smooth. Stir into the soup to thicken. Garnish each bowl of soup with fresh dill to serve.