



Mushroom Soup Without Cream

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This mushroom soup without cream is a delicious brothbased soup that can be modified to your taste Its close to a mushroom soup that I had at a great deli in Florida Ive been trying to duplicate it ever since I finally found a basic recipe that I could modify this is the result Great with a salad or a sandwich I hope that you enjoy it Recommended mushrooms shitake baby portobellos and white button mushrooms

Ingredients

— - 2 tablespoons butter - 1 cup peeled and sliced carrots - 1 cup sliced onions - 1 cup sliced leeks (Optional)
- ½ cup sliced celery - 2 pounds sliced fresh brown or white mushrooms - 1 teaspoon fresh thyme leaves - 6 cups chicken stock - salt and pepper to taste - ½ cup chopped green onion

Instructions

1. Melt butter in a stock pot over medium heat. Add carrots
2. onions
3. leeks
4. and celery. Cook and stir until vegetables are tender but not browned
5. about 10 minutes. Stir in mushrooms and thyme; cook until mushrooms are soft
6. about 5 minutes. Pour chicken stock into the pot; season with salt and pepper. Cover and simmer over low heat for 30 minutes. Ladle into bowls; serve with green onions sprinkled on top. Cook's Note If you do not use leeks
7. increase the amounts of the other vegetables or add your favorites. You can use dried thyme instead of fresh and add your favorite herbs with or in place of thyme. For a smoother texture
8. you may purée soup after it has simmered the final 30 minutes. I prefer to serve it as is. If desired
9. prepare some wild rice according to package directions
10. and add to soup during the final 10 minutes of cooking or after soup has been puréed.