

Quick and Easy Cream of Mushroom Soup by Lynn's Recipes



Lynn demonstrates how to make a really quick and easy Cream of Mushroom Soup. This is a very delicious soup that you can make more elegant by adding some herbs, such as thyme or parsley. Adapted from Taste of Home.

Ingredients:

- ¼ cup chopped onion
- 2 Tablespoons butter
- 3 cups of sliced fresh mushrooms, I used a mixture of baby bells, shitake and oyster mushrooms
- 6 Tablespoons all purpose flour
- 2 cans (14-1/2 ounces each) chicken broth or stock
- 1 cup half and half
- ½ teaspoon salt, or to taste
- 1/8 teaspoon fresh ground pepper, or to taste

Optional additions -- Fresh or dried thyme or parsley or both

In a large saucepan, sauté onion in butter until tender. Add mushrooms and sauté until tender. Combine flour and broth until smooth; stir into the mushroom mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Stir in the cream, salt and pepper and herbs if using. Simmer, uncovered, for 15 minutes, stirring often. 4-6 servings.

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