

CREAM OF MUSHROOM SOUP

(slightly adapted from *Comfort Food Fix* by Ellie Krieger)
from *The Cooks Next Door*

1 Tbsp olive oil
1 onion, chopped
2 cloves garlic, minced
10 oz button mushrooms, thinly sliced
10 oz cremini mushrooms, thinly sliced
3-4 c. beef broth (depending on how thick you want the soup)
1 1/2 tsp chopped fresh thyme, or 1/2 tsp dried thyme
1/4 c. dry white wine
1 tsp salt
1/4 tsp freshly ground black pepper
3 Tbsp heavy cream

Heat the oil in a soup pot over medium heat. Add the onion and cook, stirring occasionally, about 4 minutes. Add the garlic and cook, about 1 minutes. Add the mushrooms and cook until they release most of their liquid, 7 to 8 minutes.

Add the broth and thyme and bring to a boil. Reduce the heat and simmer for 10 minutes. Stir in the wine, salt, and pepper and cook for 3 minutes. Turn off the heat and cool slightly. Using an immersion blender, puree the soup until it is mostly smooth. (Alternatively, in 1 c. amounts you can blend the soup in a blender.) Stir in the cream and warm through.

Serves 4.