

Cream of Mushroom Soup

Ingredients:

- Half cup of butter
- Quarter cup of flour
- 1 medium onion, finely chopped
- 4 cups of mushrooms, finely chopped
- 2 cups of mushrooms, sliced
- 4 cups chicken broth
- 3 cups of light cream (half and half)
- Quarter cup of Madeira or sherry, or port.
- Salt and pepper to taste (aprox teaspoon each)
- 3 table spoons chopped parsley.
- 3 table spoons chopped basil.

1. Begin by melting the butter in a soup pot over medium heat.
2. Add chopped onion and sauté until softened, aprox 5 minutes.
3. Add salt and then mushrooms and cook for 5 minutes until mushrooms shrink and begin to release their liquid.
4. Add the flour a small amount at a time, and then add chicken broth in thirds.
5. Stir and bring to boil. Reduce and simmer for 10 minutes.
6. Now add the pepper, basil and Parsley. Stir.
7. Add the cream and simmer an additional 5 minutes.
8. Add the Madeira wine, stir and serve. Makes 10 servings.

