
Cream of Mushroom Soup II

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 8

1 pound fresh mushrooms, sliced

8 green onions including tops, sliced

5 cups chicken broth

1/4 pound butter

7 tablespoons flour

1/2 cup dry sherry

1/4 teaspoon nutmeg

1 pint heavy cream

Place the mushrooms in a saucepan. Cook, covered, over medium heat until nearly dry. Add the green onions and cook until dry. Add two cups of chicken broth. Remove from the heat.

In a heavy three quart saucepan, melt the butter. Add flour to make a paste. Cook, stirring, over medium heat for 2 to 3 minutes. Add the vegetables in broth to the butter and flour. Add the remaining broth. Bring to a boil. Reduce the heat and simmer for 20 minutes. Add the sherry and simmer for 10 minutes. Remove from the heat.

Cool for 5 minutes. Whisk in the cream and nutmeg. Heat through. Do not boil.

Soups, Chili, Stew

Per Serving (excluding unknown items): 387 Calories; 35g Fat (82.6% calories from fat); 6g Protein; 10g Carbohydrate; 1g Dietary Fiber; 113mg Cholesterol; 620mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 6 1/2 Fat.