

Fresh Mushroom Soup

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Silverdale Chamber Of Commerce Favorite Recipes - 1991

Servings: 6

6 tablespoons butter
2 cups yellow onions, finely minced
1/2 teaspoon sugar
1 pound fresh mushrooms
1/4 cup flour
1 cup water
1 3/4 cups chicken broth
1 cup dry vermouth
1 teaspoon salt
1/4 teaspoon pepper

In a large saucepan, melt the butter. Cook the onions and sugar slowly until golden, about 30 to 45 minutes.

Slice 1/3 of the mushrooms and finely chop the rest. Add all of the mushrooms to the onion mixture and saute' for 5 minutes. Stir in the flour until smooth.

Cook for 2 minutes, stirring constantly. Pour in the water and stir until smooth. Add the remaining ingredients and heat to boiling, stirring constantly.

Reduce the heat and simmer, uncovered, for 10 minutes.

This soup may be prepared in advance, refrigerated and reheated, covered, over low heat for 10 minutes.

Per Serving (excluding unknown items): 218 Calories; 12g Fat (59.3% calories from fat); 4g Protein; 15g Carbohydrate; 2g Dietary Fiber; 31mg Cholesterol; 708mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.