

# Polish Mushroom Soup

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

*1/2 pound mushrooms  
3 tablespoons butter  
1/2 teaspoon caraway  
seeds  
1/2 teaspoon paprika  
1 tablespoon flour  
3 1/2 cups chicken stock  
1 egg yolk  
1 cup sour cream  
2 tablespoons fresh dill,  
chopped*

Clean the mushrooms. Slice and saute' in butter with the caraway seeds and paprika for a few minutes. Sprinkle with flour and blend well.

Add the chicken stock. Simmer, covered, for 30 minutes.

In a bowl, whip the egg yolk until creamy. Add the sour cream and dill. Spoon the mixture into a soup tureen.

Pour the hot soup slowly into the tureen, whisking.

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Per Serving (excluding unknown items): 1025 Calories; 90g Fat (80.2% calories from fat); 19g Protein; 31g Carbohydrate; 3g Dietary Fiber; 408mg Cholesterol; 8006mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 2 1/2 Vegetable; 1/2 Non-Fat Milk; 17 1/2 Fat.