
Quick Mushroom Soup

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 4

1 1/2 pounds fresh mushrooms, sliced

1/2 cup butter

1 teaspoon chicken bouillon

1/4 cup water

1 pint milk

1 pint cream

1 teaspoon salt

1 tablespoon butter

1 tablespoon flour

Saute' the mushrooms in melted butter.

In a bowl, mix the chicken bouillon with water. Pour over the mushrooms. Let simmer for 1 minute.

In a saucepan, combine the mushroom mixture with the milk, cream and salt .

In a cup, melt one tablespoon of butter. Add one tablespoon of flour to make a paste. Stir into the soup.

Simmer for 15 to 20 minutes.

Soups, Chili, Stew

Per Serving (excluding unknown items): 643 Calories; 60g Fat (82.0% calories from fat); 11g Protein; 19g Carbohydrate; 2g Dietary Fiber; 191mg Cholesterol; 915mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 1/2 Non-Fat Milk; 12 Fat.