



Mushroom Soup

From: Cooking Light (Sept 2002) with changes by Nancy

2 cups boiling water

1 (2-ounce) pkg of Dried porcini Mushrooms (or equivalent)

2 Tbsp. Olive oil

4 cups sliced yellow onions

5 Tbsp. chopped fresh parsley, divided

6 garlic cloves, minced (I use more about 2 Tbsp.)

1 cup dry white wine

4 cups chopped Portobello mushrooms (about 4 large caps)

3 (8-ounce each) packages of pre-sliced button mushrooms

8 cups water

6 Vegetarian Vegetable bouillon cubes

4 slices of French bread

1/2 tsp. white pepper

1/4 c. half and half

3/4 c. sour cream

1. Combining 2 c. boiling water with dried porcini mushrooms cover and let stand 30 minutes.
2. Heat oil in stock pot over Med. heat. Add Onion, sauté, 5 min. Add 2 Tbsp. Parsley and garlic; sauté, 5 more minutes. Add wine bring to boil, cook 5 minutes. Add Portobello and button mushrooms cook 15 minutes stirring occasionally.
3. Add Porcini mixture, 8 cups water and bring to boil add the bouillon cubes. Mix well. Add bread cut into small cubes reduce heat and simmer for 30 minutes.
4. (now at this point the cooking light recipe calls for you to put the soup into the blender! I don't do this! I like it with the nice chunks of mushrooms, etc!!)
5. Combine half and half and the sour cream with a whisk in a small bowl. Serve the soup in bowls topped with a dollop of sour cream mix and sprinkled with the rest of the fresh chopped parsley. Enjoy!