

THE OTHER SIDE OF THE SPATULA

Living a Tasty Life with Donna DelCora

Magnificent Mushroom Soup

Servings: 6

Ingredients:

- 8 cups sliced baby Bella mushrooms
- 1 ½ cups chopped sweet onion (such as Vidalia)
- 1 ½ ounce of truffle butter (2 ½ tablespoons)
- ½ cup of sherry or marsala wine
- 4 cups of chicken broth or stock
- 1 teaspoon salt
- 1 teaspoon of pepper
- 4 teaspoons of chopped thyme, divided



Directions:

Heat the truffle butter in a large pot on medium heat until melted.

Saute' onion for 3 minutes until softened.

Add the mushrooms and sprinkle in two teaspoons of thyme — Cook for ten minutes.

Then pour in the sherry and cook for 5 minutes.

Add stock, mix and bring to a boil.

Reduce the heat to medium, season with salt and pepper.

Cover and allow to simmer for 15 minutes.

Remove from heat and allow to cool down for 10 minutes.

Puree with a hand Immersion blender until the soup is creamy in consistency.

(If you do not have an Immersion blender, allow soup to cool completely and use a blender to puree in batches.)

Inspirations:

- Serve the soup with a dollop of crème Fraiche or sour cream and fresh thyme
- Yes, if you feel naughty, you can blend in some heavy cream.
(Just be careful not to over boil, the soup could curdle.)
- Fresh cracked black pepper