



# Creamy Mushroom Soup

From: Tam Nelson

Serves: 10

Prep Time: 15 min

Cook Time: 25 hours

## Instructions

- 1) Sauté the Vegetables: In a large pot, melt butter over medium heat. Add onions and sauté for 5-7 minutes until translucent and slightly caramelized. Stir in garlic and cook for 1 minute until fragrant. Add sliced mushrooms and cook for 8-10 minutes until they release their moisture and turn golden brown.
- 2) Build the Base: Pour in vegetable broth, scraping the bottom of the pot to deglaze. Bring to a simmer. Reduce heat and simmer uncovered for 15 minutes, allowing the flavors to meld.
- 3) Blend the Soup: Remove from heat and blend the soup using an immersion blender or in batches in a stand blender until smooth. Leave a few chunks for texture if desired. Return the blended soup to the pot.
- 4) Finish and Serve: Stir in heavy cream over low heat, mixing until fully combined. Warm gently for 5 minutes, but avoid boiling. Adjust salt and pepper to taste. Serve hot, garnished with fresh thyme or parsley.

## Notes

A rich, velvety soup perfect for cozy evenings. This recipe brings out the earthy flavors of mushrooms balanced by the creaminess of butter and heavy cream.

## Ingredients

- 1 lb fresh mushrooms (cremini, shiitake, or button)
- 1 medium onion, finely chopped
- 3 cloves garlic, minced
- 4 tbsp unsalted butter
- 4 cups vegetable broth
- 1 cup heavy cream
- 1 tsp salt (adjust to taste)
- 1 tsp black pepper (adjust to taste)
- Fresh thyme or parsley for garnish/topper

