

Mushroom Soup

Ingredients:

2-3 oz dried mushrooms - any kind

½ stick butter

1 generous sprig thyme

1 large yellow onion, chopped

1 TBSP garlic, minced

1 lb fresh mushrooms - any kind, but a mix of crimini & shitake works well

Salt & pepper to taste

⅓ cup sherry, Madeira or white wine

4 cups mushroom-soaking liquid - add vegetable broth if needed

½ cup cream (optional)

Optional parsley garnish (do this - it looks much prettier!)

Instructions

1. Soak the dried mushrooms in 5 cups very hot water until soft - maybe 15 minutes. Reserve the liquid! Remove with a slotted spoon. Slice or chop the pieces if large.
2. Melt the butter in a large pot over medium heat. Add the thyme, onions and garlic and saute for 5 minutes. Turn the heat to medium high and add the fresh and soaked mushrooms. Sprinkle with salt and pepper. Cook until the mushrooms have given off their liquid and begun to brown. 20 minutes. Stir occasionally.
3. Add the sherry/Madeira/wine to the pot and scrape brown bits from the bottom. Add the soaking liquid and perhaps some broth to supplement if needed. Bring to a boil, then reduce heat and simmer, covered for 15-30 minutes.
4. Discard the thyme stem. Reduce the heat to low. Put ⅓ to ½ of the soup in a carafe blender and blend until smooth. Return it to the pot and mix well. Optionally, add cream. Simmer for a few minutes. Taste and adjust seasoning. Garnish with parsley and serve.