

Mushroom Soup



A Taste of *The Café* AT THE FRICK

Serves: Yields 1 1/2 quarts

Prep Time: 1 hour

Ingredients

4# white domestic mushrooms, rinsed and sliced thick
1 large yellow onion, diced
8 cloves of garlic, crushed
10 sprigs of thyme
4 ounces of sherry
1 quart of cream
10 ounces whole milk
Salt to taste
Pepper to taste

Procedure

Caramelize the onions, garlic, and thyme by sautéing them for about 10 minutes over low heat until soft and translucent. Add the sliced mushrooms. Cook until the mushrooms give off a generous amount of juice, then add the sherry, salt, and pepper. Cook for another 10 minutes. Add cream and milk, continuing to cook for twenty minutes on med low heat until it is a good consistency (not too thin, but not too thick). Process in a blender until completely smooth and creamy (be careful as the mixture is hot).
Bon Appetit!