

Marvelous Mushroom Soup

*Beverly Rafferty - Winston, OR
Taste of Home Prize-Winning Recipes*

Servings: 6

*1/2 pound fresh mushrooms, sliced
1 large onion, finely chopped
1 clove garlic, minced
1/2 teaspoon dried tarragon
1/4 teaspoon ground nutmeg
3 tablespoons butter or margarine
1/4 cup all-purpose flour
2 cans (14-1/2 ounce ea) beef broth
1 cup (8 ounces) sour cream
1/2 cup half-and-half cream
1/2 cup evaporated milk
1 teaspoon lemon juice
dash hot pepper sauce
salt and pepper (to taste)*

In a Dutch oven or soup kettle, saute' the mushrooms, onion, garlic, tarragon and nutmeg in butter until the vegetables are tender. Stir in the flour until smooth. Gradually add the broth. Bring to a boil, stirring constantly.

Reduce the heat to low. Slowly add the sour cream. Cook and stir until smooth. Stir in the cream and milk. Add the lemon juice, hot pepper sauce, salt and pepper. Heat through but do not boil.

Per Serving (excluding unknown items): 218 Calories; 16g Fat (63.3% calories from fat); 8g Protein; 13g Carbohydrate; 1g Dietary Fiber; 39mg Cholesterol; 530mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 1/2 Non-Fat Milk; 3 Fat.