
Mellow Mushroom Soup

Maureen Kohlenberger - Dayton's Southdale

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1 pound fresh mushrooms, sliced

1 small onion, chopped

1 clove garlic, minced

3 tablespoons butter or margarine

1 teaspoon paprika

1/4 cup flour

1/2 teaspoon dried parsley flakes

1 can (49-1/2 ounce) chicken broth

1 egg

1/2 cup sour cream

In a five-quart Dutch oven or saucepan over medium heat, cook the mushrooms, onion and garlic in butter. Stir often until the vegetables are lightly browned and all liquid has evaporated.

Add the paprika, flour and parsley flakes. Mix well. Cook, stirring often, until bubbly. Cook and stir for 1 minute.

Gradually add the broth. Cook, stirring constantly, until the soup is bubbly and thickened.

In a blender or food processor, blend the soup, a portion at a time, until smooth. (At this point, the soup may be cooled. Cover and refrigerate overnight.)

Just before serving, in a saucepan over medium heat, heat the soup until steaming. Meanwhile, in a soup tureen, beat the egg slightly. Add the sour cream and beat until blended. Slowly pour in the hot soup, stirring constantly.

Yield: 8 cups

Soups, Chili, Stew

Per Serving (excluding unknown items): 940 Calories; 67g Fat (62.4% calories from fat); 29g Protein; 62g Carbohydrate; 9g Dietary Fiber; 356mg Cholesterol; 1269mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 6 Vegetable; 1/2 Non-Fat Milk; 12 Fat.