

HUNGARIAN MUSHROOM SOUP (Makes 4 cups)

From Barb Carpenter (compliments of the old Sibley Station in Pequot Lakes)

(This is a very rich soup – serve small portions. Rediscovered during 2011 Nisswa Paul Bunyan Trail biking trip)

INGREDIENTS

8	Tbsp	butter, divided
1	cup	chopped onion
1	Tbsp	chopped fresh garlic
1/2	tsp	salt
3	cups	chopped fresh mushrooms (I use more)
1	Tbsp	dill weed
1	Tbsp	paprika
1/8	tsp	white pepper
1	qt	Beef Stock (see note* for ingredients)
1/2	cup	flour
2	cups	heavy cream (I use whipping cream and half & half cream)
3	Tbsp	sour cream
1	Tbsp	lemon juice
1	Tbsp	soy sauce

INSTRUCTIONS

In large saucepan, sauté onion, garlic, salt in 4 Tbsp butter.

Stir in mushrooms, dill weed, paprika, white pepper.

Add half of the beef stock. Cover and simmer for 10 min.

In another saucepan, melt remaining 4 Tbsp butter over low heat.

Wisk in flour, cook until smooth, stirring constantly (about 1 min.)

Add cream; cook 8-10 min, stirring. Add this mixture and remaining beef stock to mushroom mixture.

Stir in sour cream, lemon juice and soy sauce; heat. ENJOY!

***Beef stock:** Heat 1 qt water; add 2 Tbsp beef base (6 bouillon cubes), 2 tsp Worcestershire sauce, and 1/4 tsp Tabasco sauce. Stir to dissolve.