

Mushroom Soup

Ingredients

1/2 Lb. Mushrooms
1/2 stick (1/4 cup) unsalted butter
1 small onion diced
4 Tbs. flour
1 cup beef broth
2 cups Half and Half
salt
black pepper
1/4 tsp. nutmeg
1 bay leaf
Sherry **or** Madera

Utensils

Knife
Cutting board
Measuring spoons
Measuring cup
Heavy sauté pan with
a lid
Spatula
Sauce pan **or**
Microwave safe bowl
Soup Tureen
Ladle
Soup bowls
Soup spoons

Thinly slice the mushrooms.

Melt the butter in a heavy sauté pan. When the foam subsides, add the onions and sauté until the onions turn golden. Add the mushrooms and sauté until brown.

Stir in the flour, and then slowly add the broth, stirring constantly.

Heat the Half and Half in a sauce pan or in the microwave. Add it to the mushrooms, along with salt, black pepper, nutmeg, and the bay leaf.

Cook over low heat for 10 minutes. **DO NOT BOIL.**

Remove the bay leaf and serve with a splash of sherry or Madera.

Serves 4