



Nothing warms you up better on a cold winter day than a bowl of homemade soup. And since mushrooms are favorites of my family, I thought I would share this recipe with you. It is not exactly low fat, but it is worth the extra trip to the gym to burn off the extra calories. I hope you enjoy it as much as we do.

Eddie

## **Cream of Mushroom Soup**

### **Ingredients**

- 1/2 cup chopped onion
- 1/4 cup butter
- 1 cup white wine
- 6 cups sliced fresh mushrooms – White and/or Cremini
- 3/4 cup all-purpose flour
- 4 (14.5 ounce) cans chicken broth
- 2 cups half-and-half
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 tsp Thyme

### **Directions**

In a large saucepan, saute onion in butter until tender. Add mushrooms and saute until tender. Deglaze with wine. Combine flour and broth until smooth; stir into the mushroom mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Stir in the cream, thyme, salt and pepper. Simmer, uncovered, for 15 minutes, stirring often.