

Wild Mushroom Bisque

Ingredients:

2 pints assorted wild mushrooms - button, Shiitake and oyster
8 cups beef stock
3 cups water
1 carrot
3 stalks celery with leaves
1 medium onion
1 cup half and half
1/2 cup sherry
2 tablespoons of butter
2 tablespoons olive oil
salt and pepper to taste

Instructions:

In a pot, saute fresh mushrooms in 1 tbsp. butter. Add a pinch of salt to allow mushrooms to release their liquid. Set aside in a bowl.

In same pot, heat butter and olive oil over medium heat. Add shredded carrots, diced onion and diced celery. Saute gently for 10 minutes. Add beef stock and simmer gently, uncovered for 30 minutes.

Strain beef stock and discard vegetables. Return stock to pot and add sauteed mushrooms and dried mushrooms with liquid. Simmer uncovered for 10 minutes. Add half and half and sherry. Return to simmer and cook a few minutes more.

Blend in blender or use immersion blender to get desired consistency.