



Cream of Mushroom Soup

2 lbs assorted fresh mushrooms
2 yellow onions, thinly sliced
4-6 cloves of garlic, minced
Olive oil or grape seed oil
3 tbl. sweet unsalted butter
1/2 cup of dry white or red wine
4-6 cups chicken stock
Pinch of dried oregano, thyme, cayenne pepper, white pepper, black pepper and garlic salt
4-8 oz. fat free half and half
1/4 cup dry sherry
White truffle oil, splash (optional garnish)
2-3 tbl. chopped Italian parsley (optional garnish)

Preparation:

1. Clean and quarter the mushrooms. Add oil to a heavy 8-12 qt. stock pot over medium high heat. When hot, add half of the mushrooms and sauté to a nice golden brown, adding 1 tbl. butter during the browning process. Remove and do the same to the remainder of the mushrooms. Remove the mushrooms from the pot.
2. Turn the heat down to medium, add more oil to the pot and add the onions. You want to caramelize them, which will take about 10 minutes. Halfway through put in 1 tbl. of butter. If the onions are cooking too fast turn the heat down. Remove the onions from the pot.
3. Deglaze the pot with the wine and garlic, using high heat and scraping up the tasty bits from the bottom. This should take about 2 minutes, then return the mushrooms and onions to the pot. Add 4 cups of chicken stock and all of the seasonings and bring to a boil. Cover and simmer for 15 minutes. Turn the heat off.
4. With a slotted spoon remove about 1/4 cup of the mushrooms/onions and set aside. Take the rest of the mixture to the food processor and in small batches puree to a somewhat smooth texture. Put the pureed mixture back into the pot. Turn the heat on to low and stir in 1/2 cup of fat free half and half and the dry sherry. As it heats up, taste and add more milk and seasonings to the desired taste and consistency.
5. The mushrooms and onions that were set aside are to be used as a garnish in the soup. Chop them as small as you can, and place a little bit on top of each bowl. For the grand finale, splash a hint of the white truffle oil and sprinkle with the chopped fresh parsley.

Yields 6 bowl servings.

We originally paired this with the Acacia 2005 Carneros Chardonnay. A Chardonnay with good body, not too much oak and butter, should go very nicely with this dish.