

Cream of Mushroom Soup

It's a rich and flavorful soup made with sauteed mushrooms and onions, bright herbs, and a creamy broth. It's the ultimate mushroom soup recipe!

Servings: 6

Ready in: 1 hour 20 minutes

Prep

20 minutes

Cook

1 hour



Ingredients

6 Tbsp unsalted butter, cut into 1-Tbsp pieces, divided
2 lbs baby bella mushrooms, sliced (aka cremini)
Salt and black pepper
2 1/2 cups chopped yellow onions
1 1/2 Tbsp minced garlic
1/3 cup all-purpose flour
2/3 cup dry white wine, such as Sauvignon Blanc
3 (14.5 oz) cans low-sodium chicken broth
1 parmesan rind (about 3 to 4 inches long)
2 tsp fresh thyme leaves
1 1/2 Tbsp cornstarch well blended with 2 Tbsp water (optional, for more thickening)
3/4 cup heavy cream
2 tsp fresh lemon juice

Optional Garnishes

Grated parmesan, sautéed mushrooms, chopped fresh parsley

Instructions

1. Melt 4 Tbsp butter in a heavy pot over medium heat.
2. Add mushrooms and two pinches of salt and toss. Let cook tossing occasionally, until liquids have evaporated and mushrooms have browned, about 25 to 30 minutes (toss more frequently near the end of cooking to prevent burning).
3. Add onions and saute 3 minutes longer, tossing occasionally. Then add garlic and cook 2 minutes longer, tossing frequently.
4. Melt in remaining 2 Tbsp butter then add flour and cook 1 to 2 minutes while scraping bottom of pot and tossing constantly.
5. Pour in white wine and scrape up browned bits from bottom of pot and stir mixture.
6. While stirring, slowly pour in chicken broth. Add parmesan rind and thyme. Season with salt and pepper to taste.
7. Reduce heat to low and let gently simmer for 20 to 30 minutes, covered. Stir occasionally.
8. If you'd like to thicken soup more add cornstarch water mixture during the last 1 minute of cooking.
9. Stir in heavy cream and lemon juice and remove from heat.
10. Serve with optional garnishes of parmesan, sauteed mushrooms and parsley.