

PEOPLE'S KITCHEN

Cream of Mushroom Soup Recipe



Ingredients:

- 25gms Butter
- 250 gms Mushrooms
- 1 x Onion
- 1 x Clove Garlic
- 25gms Plain flour
- 1 litre Chicken or veg stock
- Salt & pepper
- Cream (optional)

Method

1. Place the butter in a saucepan and sauté the sliced mushrooms and chopped onion for 5 minutes. Add the garlic and cook for a further minute.
2. Add the flour and cook it out for 1 minute
3. Add the stock, season and stir thoroughly
4. Simmer for 20 minutes
5. Blend and add cream if desired. Taste and re-season if necessary
6. Enjoy with home-made bread!



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