



## FARMSTAND CREMINI MUSHROOM SOUP

Serves 4-6

Cremini mushrooms give this soup a meaty texture and is a great way to use a beautiful supply of mushrooms.

2 tablespoons olive oil  
1 cup onion, diced small  
2 garlic cloves, minced \*  
½ teaspoon dried thyme  
1 pound cremini mushrooms, sliced thin\*  
3 tablespoons flour  
3 cups vegetable or chicken broth  
½ cup cream \*  
Salt and pepper

Heat the olive oil in a Dutch oven over low heat. Add the onion and cook, stirring until soft, about 4 minutes. Add the garlic and thyme and cook for 2 more minutes, being careful not to let the garlic brown.

Add the mushrooms and sauté until the mushrooms begin to release their moisture, about 5-6 minutes. Sprinkle the flour over the mushrooms and cook, stirring 2-3 minutes, scraping up any bits from the bottom of the pan. Whisk in the broth and simmer for 10 minutes or until thickened. Add the cream and stir until hot but not boiling. Season with salt and pepper to taste.

From the files of JoAnn Relf

\*Items available at the Chicago Downtown Farmstand

