



Mushroom Bisque

- 2 tbsp Butter
- 1lb of mushrooms, very finely chopped
- 3 tbsp onions, very finely chopped
- 2 tbsp flour
- 4c of chicken stock
- $\frac{3}{4}$ c of white wine
- 1 bay leaf
- 1pn of nutmeg, freshly grated
- 3 tbsp of cornstarch
- 3 tbsp of water
- 1c of heavy cream – warmed
- 1 tbsp of parsley, chopped
- Salt to taste
- White pepper to taste

Cooking Instructions: In a large saucepan place the butter and heat on medium until melted. Add mushrooms and onions and sauté for 3 to 5 minutes, or until tender.

Sprinkle in the flour and stir for 2 to 3 minutes, making certain that no lumps are formed. Add the chicken stock, white wine, bay leaf, and nutmeg.

Bring the mixture to a boil and then simmer it for 15 minutes. Remove the bay leaf.

Add the cornstarch-water mixture and stir it in well. Simmer the soup for another 10 minutes.

Add the warmed heavy cream and stir it in

Season the soup with the salt and white pepper. Garnish the soup with the chopped parsley.