

ANABEL'S & CO. CATERING'S PUREE OF MUSHROOM SOUP

Recipe Courtesy: Brad Dockery, from Anabel's & Co. Catering

Ingredients:

- 2T butter
- 1 small thinly sliced onion
- 12 oz. mushrooms, your choice
- 4T butter
- 1 quart vegetable (or chicken) stock
- 1 sprig of Italian parsley
- 1 sprig fresh Thyme
- 1/4 cup good sherry

Method:

In a medium saucepan, melt the 2T of butter of medium heat. Add the onion and sautee about 3 minutes.

Then add mushrooms and 4T butter.

Sweat this for about 8 minutes, then stir in the stock and herbs.

Bring to a boil, then reduce heat to simmer. Simmer about one hour and remove and discard parsley and thyme.

Transfer to a blender and puree until smooth. Return to pot.

Season with salt and pepper. Bring to a simmer and stir in the sherry.

Serves about 2-4