



## **Hungarian Mushroom Soup**

Yield: about 8 servings.

6 oz.	Portobello mushrooms, sliced
12 oz.	mushrooms, sliced
1/2 c.	onion, diced
2 tsp.	garlic, minced
4 Tbsp.	butter, margarine or olive oil
4 Tbsp.	all purpose flour
1 Tbsp.	fresh dill, chopped
1-1/2 tsp	soy sauce
2-3/4 c.	vegetable stock
3/4 c.	milk
1/2 c.	sour cream
4 tsp.	paprika
1 tsp.	freshly ground black pepper
1 tsp.	lemon juice

### **Preparation:**

1. Melt butter, add onions, mushrooms, paprika, garlic, half of pepper and half of dill. Cook on medium heat, stirring often until onion and mushrooms are tender. Be careful not to burn. Do not break up mushrooms.
2. Add flour slowly and blend to make a roux. Cook for 4-5 minutes.
3. Add stock, soy sauce and milk. Cook until slightly thickened.
4. Add remainder of pepper and lemon juice and heat to 160 degrees. Do not heat above 160 or product will curdle.
5. Add sour cream just prior to serving and adjust seasoning if required. Use remaining dill as garnish.