

PORTABELLA MUSHROOM

Sue Douglas

comments

This is an incredible soup. People will BEG for the recipe, so be ready.

notes

Can be prepared 4 hours ahead.
Serves 6.

prepare in advance

Ingredients

Chop

5 leeks (about 3 C); white and pale green parts only
1 medium onion
10 oz. portabella mushrooms (4 generous cups)

Measure

1/4 C all-purpose flour
3 C chicken stock
2 T sherry plus separately another 2 T
2 C half-and-half
1/4 tsp. cayenne pepper

Have ready

1/2 stick unsalted butter
salt, white pepper

complete recipe

Melt in large Dutch oven over medium heat the unsalted butter.

Add and sauté until tender the leeks and onions (about 10 minutes).

Add and sauté the mushrooms (about 5 minutes); reduce heat to low.

Add the flour; cook until mixture is thick, stirring occasionally, about 3 minutes.

Gradually stir in the chicken stock and 2T of the sherry.

Bring to boil while stirring; reduce heat and simmer until thickened, about 10 minutes.

Stir in the half and half; simmer until slightly thickened, about 10 minutes.

Stir in cayenne pepper.

Season to taste with salt and white pepper.

When ready to serve, stir in the other 2T sherry; bring to simmer and serve.