



MUSHROOM SOUP

EQUIPMENT:

LADLE
MEDIUM POT
KNIFE & CUTTING BOARD

INGREDIENTS:

2 OZ. OIL

6 OZ. SLICED MUSHROOMS

1 DICED LARGE ONION

4 CLOVES GARLIC

4 CUPS VEGETABLE STOCK

1 CUP CREAM

4 OZ. HHF CILANTRO PESTO

SALT AND PEPPER

METHOD:

FIRST

HEAT THE OIL IN THE POT UNTIL SMOKING AND ADD THE SLICED MUSHROOMS. SEASON WITH SALT AND SAUTE UNTIL ALL OF THE WATER HAS BEEN RELEASED FROM THE MUSHROOMS AND THEN HAS EVAPORATED.

SECOND

ADD THE ONIONS AND SAUTE UNTIL TRANSLUCENT. ADD THE GARLIC AND SAUTE ANOTHER TWO MINUTES.

THIRD

ADD THE VEGETABLE STOCK AND BRING TO A SIMMER. ALLOW TO SIMMER FOR ABOUT TWENTY MINUTES OR UNTIL ABOUT A CUP OF LIQUID HAS EVAPORATED.

FOURTH

STIR IN THE CREAM AND CILANTRO PESTO. ADJUST SEASONING WITH SALT AND PEPPER. SERVE HOT AND ENJOY!