

Cream of Mushroom Soup

1 lb mushrooms
½ cup butter
1 tsp lemon juice
1 small onion, sliced
1/3 cup flour
3-1/2 cup water
3 chicken bouillon cubes
1 tsp salt
¼ tsp pepper
1 cup heavy whipping cream

Trim ends of stems of mushrooms, remove stems, set aside. Slice caps thinly.

In a 4-quart pan over medium-high heat, in hot butter, cook sliced mushrooms and lemon juice until tender. Reduce heat to medium low and remove mushrooms to bowl. In remaining butter, cook onions and stems until tender. Stir in flour, blend and cook 1 minute, stirring constantly. Gradually stir in water and bouillon. Cook, stirring until mixture is thickened.

Into blender, ladle 2/2 of mixture. Cover and blend at high speed until smooth. Repeat with other half. Return both halves of mixture to pan. Stir in salt and pepper, cream and mushroom slices. Reheat just until soup is boiling.