

# Cream of Mushroom Soup

written by The Recipe Exchange | July 6, 2022

## **Ingredients**

5 cups sliced fresh mushrooms  
1 lrg. onion – chopped  
1 dash ground thyme  
1 1/2 cups chicken broth  
3 Tbls. all-purpose flour  
1 cup heavy whipping cream  
3 Tbls. butter OR margarine  
1 tsp. sherry  
salt and pepper – to taste

## **Directions**

In a 2-quart saucepan over medium heat, cook mushrooms, onion, and thyme in broth for 10-15 minutes, until mushrooms are tender.  
Pour half of the saucepan contents into a blender with the flour and puree; return puree to saucepan.  
Add remaining ingredients to saucepan and simmer over medium-low heat, stirring constantly, until thickened.