



## *Hungarian Mushroom Soup*



### **Ingredients**

- 8 Tbsp. butter, divided
- 1 c. chopped onion
- 1 Tbsp. minced fresh garlic
- ½ tsp. salt
- 3 c. sliced fresh mushrooms
- 1 Tbsp. dill weed
- 1 Tbsp. Hungarian paprika
- ⅛ tsp. white pepper
- 2 qt. beef stock
- ¾ c. flour
- 2 c. heavy cream
- 3 Tbsp. sour cream
- 1 Tbsp. lemon juice
- 1 Tbsp. soy sauce

### **Method:**

1. In soup kettle over medium heat, sauté onion, garlic, and salt in 3 Tbsp. butter until onion turns translucent -- about 5 minutes.
2. Stir in mushrooms, dill weed, paprika, and white pepper.
3. Add ⅔ of the beef stock.
4. Cover and simmer over low heat for 10 minutes.
5. In another saucepan, melt remaining 5 Tbsp. butter over low heat.
6. Whisk in flour and cook until smooth, **stirring constantly**, about 1 minute.
7. Add cream and continue to cook over low heat, stirring frequently, about 10 minutes.
8. Add cream mixture and remaining ⅓ of stock to mushroom mixture.
9. Stir in sour cream, lemon juice, and soy sauce.