

Marvellous Mushroom Soup

Irene Sirant

1 pound fresh, sliced mushrooms
1 large onion finely chopped
1 clove of garlic minced
1/2 tsp dried tarragon
1/4 tsp nutmeg
3 tblsp butter or margarine
1/4 c all purpose flour
24-30 ounces beef broth
1 cup sour cream
1/2 cup half and half cream
1/2 cup evaporated milk
Salt & Pepper to taste

In a dutch oven saute the mushrooms, onions, garlic, tarragon, & nutmeg in butter until veggies are tender. Stir in the flour until smooth. Gradually add broth. Bring to a boil stirring constantly. Reduce heat to low. Slowly add sour cream. Cook & stir until smooth. Stir in cream & milk. Heat through but do not boil.

Yields 6 servings.

Note: can freeze - whisk when reheating.