

Cream of Shiitake Mushroom Soup

<http://userealbutter.com/2021/03/02/cream-shiitake-soup-recipe/>
slightly modified from [Persimmon Hill Farm](#)

12 oz. shiitake mushrooms (about 4.5 cups), stems removed, sliced
1 cup yellow onion, chopped
2 cloves garlic, minced
10 tbsps butter
6 tbsps all-purpose flour
5 cups chicken broth
2 cups half and half or oat milk (or any neutral flavored alternative milk)
salt and pepper to taste

Melt 6 tablespoons of butter in a large stock pot over medium high heat. When the butter begins to bubble, add the onions and garlic and sauté until soft. Stir in the mushrooms and cook until completely wilted. Remove to a bowl and set aside. If you want whole slices of mushroom in your soup, reserve out a fraction of the mushrooms now.

Melt the remaining 4 tablespoons of butter over medium high heat until bubbling. Whisk the flour into the butter to incorporate. Keep whisking until the mixture begins to turn a light golden color (you can let it go a little darker if you prefer a deeper flavor). Slowly pour the chicken broth into the roux while constantly whisking to smooth the lumps. When the soup returns to a simmer, add the mushroom mixture except for any you have reserved out previously (keep those separate for now). Remove from heat. Carefully blender your soup using either an immersion (stick) blender or running your soup through a blender or food processor. If you like chunky bits of mushroom in your soup, don't blender it as much. If you like the soup smooth, blender until completely smooth. Return the soup to the pot and stir in the half and half or alternative milk, and any reserved mushrooms. Bring the soup to a simmer over medium heat. Remove from heat. Season with salt and pepper to taste. Serves 8.