

Recipe File: Cream of Mushroom Soup

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Cream of Mushroom Soup (makes about 3 quarts, approx. 10 servings)

4 ounces (110 g) butter	melt																																				
4 ounces (110 g) diced onions	wash and dice	sweat 6 min.	stir in and cook 12 min.	gradually stir in	stir in 1/2 cup at a time until 4 cups	stir in rest of milk	bring to boil	simmer 45 min.	fold in, simmer 10 min.	stir in, remove from heat	season to taste																										
2 oz. (55 g) celery																																					
2 oz. (55 g) leeks																																					
1/3 cup (70 g) flour																																					
1 cup (235 mL) chicken broth or stock																																					
7 cups (1.65 L) whole milk																																					
12 to 16 ounces (340 to 450 g) button mushrooms	dice																																				
1/4 teaspoon (0.4 g) dried, ground tarragon																																					
1/2 cup (120 mL) heavy cream																																					
lemon juice																																					
salt																																					
pepper																																					