

CREAMLESS MUSHROOM SOUP

- 2 T. butter
- 1 c. carrots, peeled and sliced
- 1 c. onions, sliced
- 1 c. leeks, sliced, and washed (white and light green parts only)
- 1/2 c. celery, sliced
- 1 t. fresh thyme
- 1/2 t. fresh sage
- 2 lbs. mushrooms, cleaned and sliced (white, shitake and crimini)
- 6 c. chicken stock
- 4 t. minced chives
- 4 t. extra-virgin olive oil
- salt and pepper to taste

1. Melt butter over medium heat in a large soup pot. Add carrots, onions, leeks and celery and cook until tender, but not browned, about 10 minutes.
2. Stir in thyme, sage, and mushrooms and cook an additional 10 minutes until mushrooms have softened. Add chicken stock, salt and pepper and simmer (covered) for 30-40 minutes.
3. Puree the soup in a food processor or blender in as many batches as necessary. Adjust seasoning to taste. Garnish with a sprinkling of chives and a drizzle of olive oil.

ENJOY WITH FOX RUN RIESLING!

Makes 8 Servings.

Served at 2001 Deck The Halls