



Champagne Mushroom Soup



Ingredients:

- 1 ½ tablespoons canola oil
- 1 pound button mushrooms, sliced*
- 1 medium yellow onion, diced
- 1 stalk celery, chopped
- 2 to 3 cloves garlic, minced
- 2 tablespoons unbleached all-purpose flour
- 3 ½ cups water
- 1 medium white potato, peeled and diced
- ½ cup dry Champagne
- 3 tablespoons chopped fresh parsley (about 1/2 tablespoon dried)
- 1 teaspoon paprika
- ½ teaspoon salt
- ¼ teaspoon ground cayenne pepper
- 1 cup whole milk
- Warm bread (for serving)

Method:

1. In a large saucepan, heat the oil. Add the mushrooms, onion, celery, and garlic, and cook for 7 to 10 minutes over medium heat, stirring occasionally.
2. Stir in the flour and cook for 1 minute more, stirring frequently. Add the water, potato, Champagne or wine, and seasonings, and bring to a simmer. Cook for 20 to 30 minutes over medium-low heat, stirring occasionally.
3. To thicken, mash the potatoes against the side of the pan with the back of a spoon. Stir in the milk and bring to a gentle simmer. Remove from the heat and let stand for 5 to 10 minutes before serving.
4. Ladle into bowls and serve with warm bread.

*SOUP TIPS: For a little flavor adventure, add a half dozen or so wild mushrooms such as cremini, oyster, or shiitake in place of six or eight-button mushroom.