



Auntie Kristi's Mushroom Soup

INGREDIENTS

White sauce:

- 2 T butter
- 3 T flour
- 2-1/2 c milk
- 1 small onion
- Whole cloves

- 1/4 c butter
- 2 stalks celery, diced
- 2 large green onions, diced
- 12-16 oz regular white mushrooms, cleaned & finely minced
- 32 oz vegetarian broth

- Salt & pepper
- Minced parsley for garnish
- Croutons, oyster crackers, or a bagel chip as accompaniment

DIRECTIONS

- Make white sauce: melt butter, add flour to make a roux, cook a bit, then add milk and stir until thickened.
- Add a small onion studded with cloves and simmer 10 minutes. Remove and discard onion.
- Saute celery, onions & mushrooms in 1/4 c butter until soft. Add broth and simmer.
- Combine white sauce with broth/mushroom mixture and heat through without boiling.
- Serve sprinkled with a little parsley, and a crouton or cracker.

Yield: 4 full-size servings