**Cream of Mushroom Soup**

**Ingredients:**

3 oz. butter

4 cloves garlic, minced

3 cups onion diced

1 Tbsp. thyme

2 Tbsp. fresh parsley chopped

17 oz. frozen sliced mushrooms

1 ½ qt. chicken stock

1 qt. heavy cream

Salt and pepper to taste

**INSTRUCTIONS**

 **Day 1:**

1. Mise en place everything.

**Day 2:**

1. Sautee the onions and garlic in the butter until soft, about 7 minutes.
2. Add the mushrooms, parsley, and thyme and cook for another 2-3 minutes.
3. Pour in the chicken stock. Bring it up to a simmer and let it cook for about 12 minutes, some of the liquid should evaporate out of it.
4. Add the heavy cream and return to a simmer.
5. Blend it up with the immersion blender.
6. Adjust seasonings to your group’s liking.
7. Transfer to another bowl to cool.

**Day 3:**

1. Reheat your soup.
2. Chef gets half.
3. Enjoy