**Cream of Mushroom Soup for Green Bean Casserole**

**Ingredients:**

2 Tbsp. butter

5 cloves garlic, minced

3 cups onion, medium diced

2 sprigs fresh thyme

1 bay leaf

1# fresh mushrooms (any kind you would like), washed and sliced

1 qt. chicken stock

1 qt. heavy cream

Cornstarch slurry

Salt and pepper to taste

**INSTRUCTIONS**

1. In a large pot, bring the chicken stock, butter, and heavy cream to a simmer.
2. Add in the onions, garlic, thyme, bay leaf and mushrooms. Cook for about 10 minutes or until the mushrooms and onions are softened.
3. Season with salt and pepper.
4. Remove the thyme stems and the bay leaf.
5. Make a cornstarch slurry and slowly add to the soup as its simmering. Add slurry until the soup reaches the consistency you would like.
6. Adjust seasonings to taste.