**Cream of Mushroom Soup**

**Ingredients:**

3 oz. butter

4 cloves garlic, minced

3 cups onion, medium diced

2 sprigs fresh thyme

2 oz. flour

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

1 qt. chicken stock

1 qt. heavy cream

2 Tbsp. fresh parsley, chopped

Salt and pepper to taste

**INSTRUCTIONS**

1. In a large pot, sauté the onions, thyme, and garlic in the butter until soft, about 7 minutes.
2. Add 12 oz. of the mushrooms, save the rest for later. Cook until the mushrooms begin to develop color on the outsides.
3. Stir in the flour. Let this cook for about 2 minutes, or until it starts to stick to the bottom of the pan.
4. 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.
5. While you are waiting on the liquid to cook down, sauté the left over mushrooms in a large sauté pan in butter until they caramelize. Season them with salt and pepper while you are cooking them.
6. Add the heavy cream and return to a simmer.
7. Remove the thyme stems and blend it up with the immersion blender.
8. Once you have blended the soup up, season it to taste.
9. Add the sautéed mushrooms and chopped parsely to the soup as garnish.