

HUNGARIAN MUSHROOM SOUP

BY THE ST.BONAVENTURE FRIARY

Ingredients:

- 4 tablespoons unsalted butter
- 2 cups chopped onions
- 1 pound fresh mushrooms,sliced
- 1 tablespoon soy sauce
- 1 tablespoon paprika
- 2 teaspoons dried dill weed
- 1 cup milk
- 3 tablespoons all-purpose flour
- ½ cup sour cream
- 1/4 cup chopped fresh parsley
- 2 teaspoons lemon juice
- 1 teaspoon salt
- ground black pepper to taste



Instructions:

1. Gather the ingredients.
2. Melt butter in a large pot over medium heat. Add onions; cook and stir until softened, about 5 minutes. Add mushrooms and sauté for 5 more minutes. Stir in broth, soy sauce, paprika, and dill; reduce heat to low, cover, and simmer for 15 minutes.
3. Whisk milk and flour together in a separate bowl; stir into soup until blended. Cover and simmer for 15 more minutes, stirring occasionally.
4. Add sour cream, parsley, lemon juice, salt, and ground black pepper; stir over low heat until warmed through, about 3 to 5 minutes. Serve immediately.

Prep Time: 15 mins Cook Time: 35 mins Total Time: 50 mins Servings: 6

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