

Renate's Mushroom Soup



1. 2 cartons white Mushrooms – without blemishes - sliced
2. 2 Cartons Baby Bella Mushrooms – unblemished - sliced
3. 1 stick unsalted Butter
4. 1 big Onion – chopped up
5. 4 tablespoons Unbleached All-purpose Flour
6. Chicken Bouillon to Taste
7. 3 pieces of Bacon – chopped up
8. Shiitake Mushroom Powder
9. Potato Starch if needed if you want it a bit creamier at the end of cooking
10. Water

I wash my Mushrooms and put them aside to dry or dry with a clean cloth.

Put one of the cartons of Mushrooms aside to add later towards the end of cooking.

Slice your Mushrooms and chop up the big Onion.

In your pot add a stick of Unsalted butter, melt the Butter, add your sliced Mushrooms, chopped up Bacon and chopped up Onion. Fry until Mushrooms are brown.

Now add the 4 tablespoons flour stir and add 2 cups of Water. Cook a few seconds and add this to a blender and turn blender to smoothie. **Careful Hot**

After smoothie is done, return the whole thing to your pot. Add more Water to your liking and or size of the pot.

Add Chicken Bouillon to taste and add several spoons full of Shiitake Mushroom Powder. Add more water if needed. You can also add some Salt to taste if you want.

Now throw in the 1 carton of Mushrooms you saved and sliced. Cook a bit longer and if you want it creamier mix some Potato Starch with Water and pour into cooking Soup, cook a few minutes until desired consistency and you are done, ready to eat.

Enjoy!!!