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Shitake Mushroom Soup

16 oz. Shitake mushrooms, sliced
1 large white onion, chopped
4 tablespoons butter
3 tablespoons flour
2 cups milk
1 tablespoon freshly chopped dill
1 tablespoon paprika
1 tablespoon soy sauce
1 teaspoon salt
2 cups water
1 cup sour cream
2 teaspoons fresh lemon juice
Salt & Pepper
2 tablespoons minced parsley

Place 2 tablespoons of butter into a pan and melt. Add the onions and saute them until translucent, about 5 minutes. Add the mushrooms and cook for an extra 5 minutes, until starting to brown. Add the paprika and cook for 1 minute. Add half of the dill, 1 cup water and the soy sauce. Cover and simmer for 15 minutes.

In a separate large saucepan, melt the rest of the butter. Add the flour and whisk constantly until the flour cooks for about 2 minutes. Slowly whisk in the milk and cook, stirring constantly for 10 minutes, until the sauce thickens. Add the mushrooms and the remaining water. Cover and simmer for 15 more minutes and add the sour cream, lemon juice and remaining dill. Season with salt and pepper and serve. Garnish with minced parsley.