



Friends and Family Christmas Dinner

Wild Mushroom Soup

1½ qt chicken stock
1pt heavy cream
Butter
1 Tbsp flour
Salt and pepper

½ lb wild mushrooms (chanterelle
or yellow foot)
½ lb shiitaki mushrooms
½ lb cremini mushrooms

1 leek (white only-finely diced)
1 small sweet onion (finely diced)
2 garlic cloves, chopped
½ tsp fresh thyme, chopped

Cook leek and onions over low heat in a small covered stock pot with a little butter. Do not color. Clean and chop all the mushrooms and add to leek and onions. Add chopped garlic and thyme. Continue to cook and add more butter, if necessary, until the mushrooms are cooked. Sprinkle in a level tablespoon of flour and mix well. Add 1 quart of chicken stock and bring to a simmer for 20 minutes and keep stirring. Add one cup of cream and cook for five more minutes. Put the soup in a blender and puree the soup. Leave it a little chunky and return it to the stove. Add salt and pepper, as well as more cream and chicken stock if necessary. (Makes 6 servings.)

Laura Bush