



THE J.M. SMUCKER Co

# Cream of Mushroom

**Prep Time Cook Time Serves Difficulty**

25 mins 35 mins 6 N/A

## Ingredients

- 3 tbsp (45 mL) butter
- 1 onion, chopped
- 2 cloves garlic, minced
- 4 cups (1 L) sliced button mushrooms
- 2 1/2 cups (625 mL) chicken stock
- 1/4 tsp (1 mL) dried thyme
- 3/4 tsp (4 mL) salt
- 1/4 tsp (1 mL) pepper
- 1 1/2 cups (375 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk

Evaporated Milk

- 2 tbsp (30 mL) chopped fresh parsley

## Directions

### Step 1:

In a large saucepan, melt butter over medium-high heat.

### Step 2:

Add onion and garlic and cook for 2 minutes. Add sliced mushrooms and cook, stirring often, for 6 to 8 minutes (there will be some moisture from the mushrooms). Stir in stock, thyme, salt and pepper.

### Step 3:

Stir in evaporated milk. Bring to a gentle boil. Reduce heat, cover and simmer for 20 minutes, stirring frequently.

### Step 4:

Purée soup with immersion blender or in food processor. Season to taste. Garnish with chopped parsley.

Garnish with sautéed mushroom slices.

## Images



