

Cream of Mushroom Soup

Ingredients

- 2 tbl butter
- ½ lb sliced fresh mushrooms
- ¼ cup chopped onion
- 6 tbl all-purpose flour
- ½ tsp salt
- 1/8 tsp pepper
- 2 14 ½ oz cans chicken broth
- 1 cup half and half

Instructions

- Heat butter over medium high heat and saute mushrooms and onion until tender
- Mix flour, salt, pepper and 1 can of chicken broth until smooth then stir into mushroom mixture
- Stir in remaining broth and bring to a boil
- Cook and stir until thickened (about two minutes)
- Reduce heat and stir in cream
- Simmer uncovered until flavors are blended, about 15 minutes, stirring occasionally