



Ingredients

- 2 tablespoons butter
 - 1/2 pound sliced fresh mushrooms
 - 1/4 cup chopped onion
 - 6 tablespoons all-purpose flour
 - 1/2 teaspoon salt
 - 1/8 teaspoon pepper
 - 2 cans (14-1/2 ounces each) chicken broth
 - 1 cup half-and-half cream
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Directions

- In a large saucepan, heat butter over medium-high heat; saute mushrooms and onion until tender.
- Mix flour, salt, pepper and one can broth until smooth; stir into mushroom mixture. Stir in remaining broth. Bring to a boil; cook and stir until thickened, about 2 minutes. Reduce heat; stir in cream. Simmer, uncovered, until flavors are blended, about 15 minutes, stirring occasionally.

Nutrition Facts

1 cup: 136 calories, 8g fat (5g saturated fat), 33mg cholesterol, 842mg sodium, 10g carbohydrate (3g sugars, 1g fiber), 4g protein.

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