Ingredients for Cream of Mushroom Soup Recipe for the Slow Cooker

1/2 ounce dried shiitake mushrooms

3/4 cup hot water for dried mushrooms, keep and strain the soaking water

6 tablespoons butter

1-1/2 pounds white mushrooms, cleaned with a damp paper towel, trimmed and sliced 1/4-inch thick

1 medium onion, peeled and finely chopped

3/4 teaspoon freshly grated nutmeg

1 garlic clove, peeled and minced

1/4 cup dry sherry

3-1/2 cups chicken stock, preferably homemade (brown chicken stock)

1/2 pound white mushrooms, sliced and sautéed for garnish (optional)
2 tablespoons butter (for optional garnish)

3 tablespoons cornstarch

3 tablespoons water

1 cup heavy cream

1 teaspoon dried dill

**Directions for Cream of Mushroom Soup Recipe for the Slow Cooker**

1. **Soak dried mushrooms:** In a medium bowl, soak the dried shiitake mushrooms in hot water according to package directions or use the rapid method mentioned above. When finished, keep the water and strain it through a coffee filter-lined fine-mesh strainer; add to slow cooker.

2. **Melt butter:** While the mushrooms are soaking, melt butter in a Dutch oven. Use medium-low heat.

3. **Sauté mushrooms and onions:** Add sliced mushrooms and chopped onions. Stir to coat vegetables with butter. Cook over medium heat until mushrooms have softened and released their liquid, about 6-7 minutes.

4. **Add:** Transfer to slow cooker. Add minced garlic, nutmeg, dry sherry, chicken stock, and soaked mushrooms.

5. **Cook:** With lid on, cook on LOW for 4-6 hours or on HIGH for 2-3 hours.

6. **Dissolve:** When 30 minutes of cooking time are remaining, place 3 tablespoons of cornstarch and 1/4 cup of water in a small bowl. Stir to dissolve.
7. **Add**: Add the dissolved cornstarch and heavy cream; stir to combine. Continue cooking on LOW for 20 minutes.

8. Prepare optional garnish - see directions below.

9. **Purée**: Using an immersion blender, purée the soup directly in the slow cooker. Blend until desired smoothness.

10. **Stir in**: Stir in dried dill. Season to taste with salt and freshly ground black pepper.

11. **Garnish**: Ladle into bowls and garnish with sautéed mushrooms.

**Preparing sautéed mushrooms for garnish**:

1. In a skillet, melt 2 tablespoons butter over low heat.

2. Add 2-1/2 cups sliced mushrooms and season with a little salt and pepper.

3. Cover and cook over medium heat for about 6-7 minutes or until mushrooms have released their liquid.

4. Uncover skillet and cook until the released liquid has evaporated and the mushrooms have turned a beautiful brown. Flip to brown each side.