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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.

