

# MUSHROOM BRIE SOUP

LINDA ALLEN'S FINE FOODS  
RESTAURANT



## INGREDIENTS:

- 6 T butter, separated
- ½ cup finely diced yellow onion
- 5 Tbl all-purpose flour
- 5-6 cups chicken broth
- 1 T chicken bouillon
- 1-1/2 pounds white mushrooms, cleaned and chopped
- Lemon juice
- Granulated garlic
- Salt
- Pinch of cayenne, or to taste
- 8 oz brie cheese (leave the rind on), coarsely chopped
- 1-2 cups heavy cream, or to taste
- Salt, to taste

## DIRECTIONS:

Combine 4 T butter and onion in saucepan. Cook until onion is tender. Whisk in flour and cook for 2-3 minutes. Add chicken broth and chicken bouillon, stirring well to combine. Heat mixture thoroughly over medium heat 'til thickened. Saute mushrooms in 2 T butter. Sprinkle with lemon juice, granulated garlic, salt, and cayenne--all to taste, and continue to cook until mushrooms are tender. Taste and adjust seasonings, then add to chicken broth, along with the chopped brie. Cook briefly to soften brie. Remove from heat and carefully ladle into blender in batches. Puree on low speed until smooth. Depending on your blender, you may want to strain the puree through a fine-meshed sieve to ensure a velvety texture. Discard any solids left in the sieve. Pour soup back into saucepan and add heavy cream. Season to taste, reheat, and serve. The soup will keep for several days in the refrigerator. Simmer for 45 mins or more

ENJOY!



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