

Southpaw Red Cream of Mushroom Soup



Amount	Unit	Ingredient
1/4	cup	Unsalted butter
1	lb	Mushrooms, stems removed, divided, ¾ of them finely minced, ¼ of them sliced
2		Shallots, finely chopped
3		Garlic cloves
1	tbsp	Thyme leaves, chopped
1/4	cup	All-purpose flour
1	cup	Old York Cellars Southpaw Red
4	cup	Unsalted chicken stock
2	cup	Light cream
		Grated nutmeg
		Kosher salt
		Fresh cracked black pepper

Thyme leaves for garnish (optional)

- In a large sauce pot, over medium heat, melt the butter. Add the shallots and sauté until translucent, about 5 minutes. Grate the garlic into the pot and cook for an additional minute. Stir in the diced mushrooms and thyme leaves and cook another 5 minutes.
- Sprinkle the flour over the mushrooms, and stir continuously for about a minute. Pour the [Old York Cellars Southpaw Red](#) into the pot and stir for 1 minute, until the mixture is thick. Stir in 1 cup of the chicken stock. Remove the pot from the heat, and puree with an immersion blender. Return to the heat.
- Stir in the remaining chicken stock and the sliced mushrooms. Bring to a boil, then reduce the heat and simmer for 10 minutes, stirring occasionally.
- Add the cream, nutmeg, salt, and pepper. Continue to simmer for 30 minutes, stirring occasionally.
- Adjust seasonings to your taste
- Serve with crusty bread

CHEERS & ENJOY!