



Noreen's Kitchen

Homemade

Cream of Mushroom Soup

Ingredients

8 to 12 ounces fresh mushrooms sliced
2 tablespoons butter
2 tablespoons flour
1 teaspoon salt

1 teaspoon cracked black pepper
1/4 teaspoon ground nutmeg
1 cup chicken stock
1 cup half and half

Step by Step Instructions

Melt butter in a large skillet over medium heat.

Add mushrooms and salt and allow to sauté until mushrooms have cooked through, about 5 minutes.

Add flour to the mushrooms and stir well, allowing all the flour to be absorbed by the butter and pan juices. Cook for one minute making sure there are not pockets of uncooked flour.

Add in chicken stock and stir until slightly thickened and velvety.

Add in half and half and stir well.

Stir in pepper and nutmeg and allow to cook for 5 to 6 minutes until well thickened.

Remove from heat and serve or use in your favorite casserole calling for cream of mushroom soup!

Enjoy!