

Cream of Mushroom Soup
from Rick Alexander

Serves 6

1 pound	Mushrooms, diced
1	Medium onion, chopped
½ cup	Butter, melted
¼ cup	Flour
3 cups	Chicken broth
2 cups	Half and half
1 tsp	Salt
¼ tsp	White Pepper
½ cup	Dry sherry
¼ tsp	Angostura bitters

Sauté mushrooms and onions in butter in a heavy saucepan over low heat for 10 minutes or until vegetables are tender.

Add flour, stirring until smooth. Cook 1 minute, stirring constantly.

Gradually add broth, stirring constantly until thickened and bubbly.

Reduce to low heat and stir in remaining ingredients.

Cook until just thoroughly heated, stirring frequently.

Serve immediately.

Makes 1-1/2 quarts