



Creamy Mushroom Soup

By Ree Drummond

Jan 8, 2018

YIELDS: 8 servings

PREP TIME: 0 hours 5 mins

COOK TIME: 0 hours 40 mins

TOTAL TIME: 0 hours 45 mins

Ingredients

4 tbsp. Butter

1 1/2 lb. Mushrooms, Sliced

Salt And Pepper, to taste

1 whole Medium Onion, Diced

2 stalks Celery, Sliced Thin

4 cloves Garlic, Minced

2 sprigs Fresh Thyme Leaves

3 tbsp. Flour

3/4 c. Dry White Wine Or Sherry

4 c. Vegetable Or Chicken Stock

1/2 c. Heavy Cream

2 tsp. Balsamic Vinegar

Chopped Fresh Parsley, For Serving

Directions

Heat 2 tablespoons butter in a pot over medium-high heat. When melted, add 1/3 of the mushrooms. Cook them until dark golden brown, stirring occasionally, about 5 minutes. Season with salt and pepper, then remove them from the pot and set them aside.

In the same pot, melt the remaining 2 tablespoons butter. Reduce the heat to medium and add the rest of the mushrooms, along with the onion, celery, and thyme. Cook, stirring frequently, until vegetables are soft, about 5 to 6 minutes.

Sprinkle the vegetables with the flour and stir to combine. Season with salt and pepper and stir constantly for 3 minutes, allowing the flour to cook. Slowly add the wine or sherry, stirring while you add. Allow it to heat and bubble up for a couple of minutes, then slowly pour in the stock. Keep stirring to reduce the likelihood of lumps.

Bring to a simmer and cook for 20 minutes, stirring occasionally. Remove it from the heat and let it cool for 20 minutes. Transfer to a blender (make sure it is just warm or cool at this stage--blending hot soup is dangerous!) and puree until mushrooms are mostly broken up into small barley-sized bits. (NOTE: You may use an immersion blender in the pot if you have one, and you don't have to let the soup cool first.) Transfer the soup back to the pot, add the cream, and heat it to a simmer. Add balsamic, then taste and adjust seasonings.

Serve warm with reserved mushrooms on top and crusty chunks of warm bread.

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Sort by **Newest** **jwe2781**

9 December, 2020



The mushroom soup is delicious. I did not eat mushrooms in my younger years. Watching your cooking show I've learned to eat all kinds of vegetables and other food.

I lived on a farm when I was young. Didn't understand life at the time.

Picking okra etc. feeding animals. I liked it but the family moved to LA. My memory of those days is still etched in my mind.

I've watched your children grow up. Beautiful family. Hopefully, I did not express too much. Soup is delicious.

Reply  **eic1497**

7 December, 2020



Saw this past episode just this past Saturday and it looked simple and yummy. I love when a recipe doesn't disappoint... I did add a little Worcestershire sauce & I used Brandy and extra garlic. This is a definite keeper.

Reply  **mas7444**

6 December, 2020

I am planning on making this on Christmas Eve along with Beef Tenderloin and Yorkshire Pudding. Can it be made ahead? Adding the cream and garnishing when reheating?

Reply  1 **AllisonR**

6 December, 2020



Just made this soup! We LOVED it. I used a mixture of baby bellas and white button mushrooms and added wine AND sherry! My husband is slurping away with his crusty bread. Thanks Ree!

Reply  **MeganR**

29 November, 2020



I can't wait to try this. We are kindred spirits. I married a hog farmer, (always said I'd never marry a hog farmer...I used to gag from the smell alone!), I hate bananas (since I was a baby...blech), but I LOVE mushrooms..

Hold the phone ...do I LOVE mushrooms.  Thanks for the recipe!!

Reply  **rob1832**

18 November, 2020

Do I have to put the white wine in the soup or can I make it without it?

Reply  

jas2449

26 October, 2020

https://www.thepioneerwoman.com/food-cooking/meals-menus/g32961068/mushroom-recipes/?utm_campaign=socialflowFBTPW&utm_source=facebook&utm_medium=social-media

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Reply  **wap9500**

29 September, 2020



This soup is awesome! This could be served in the best of restaurants and have a high price put on it. 😊 I tried it for my husband and I, and now I plan to serve it to our guests. The recipe really doesn't mention when to put the garlic in, but I put it in with the onions. I'm like you I love MUSHROOMS!

Reply  **wap9500**

29 September, 2020



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Reply  **mar1212**

26 September, 2020

It looks delicious! I love soup and will be trying this soon. Your recipes are always delicious. Thanks for sharing! 😊

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