

GALLERY BISTRO MUSHROOM SAGE CREAM SOUP

INGREDIENTS:

- 2 ½ Lbs button mushrooms- sliced
- 1 large cooking onion- diced small
- 1 tablespoon olive oil
- 2 teaspoons rubbed sage
- ¾ cup Kikkoman soy sauce
- 2 liters heavy cream

PREPARATION:

1. Place the sliced mushrooms and diced onions in a medium sized stock pot or soup pot. Add the olive oil and sweat off the mushrooms and onion over medium heat until they start giving up their liquids but do not brown.
2. Add the sage and the soy sauce, increase the heat to high and allow the liquids to reduce by half.
3. Add the cream and bring the soup to a gentle simmer stirring occasionally. Simmer for 10 minutes and serve.

