

# **Sylvia Beach Hotel Mushroom Soup**

*Based on a recipe from the Chef at Tables of Content at the Sylvia Beach Hotel*

1 medium onion, chopped small  
1 small scallion, chopped small  
3 cloves garlic, peeled and chopped small  
1/2 lb crimini mushrooms, cleaned and stem point removed  
1T butter  
dried basil, oregano, thyme  
salt  
fresh ground white pepper  
1/2 C good white wine (optional)  
2 C half and half  
2 C heavy cream  
less than 1 t worcestershire sauce  
less than 1 t soy sauce  
finishing herbs: dill, green onion (angle-cut small), others as desired

Puree mushrooms in food processor to small grind (chop small, but do not make into paste).

Melt butter in a stock pot

Sautee the onions and scallions in the butter to almost translucent.

Add garlic and cook until onions are translucent.

Add dried basil, oregano, maybe thyme, to taste.

Stir 'til fragrant (perhaps 30-40 seconds)

Add mushroom pieces

Sweat the mushrooms a bit (allow them to give off liquid)

(when the liquid dries) add wine, half and half, and whole cream.

Cook to blend flavors, stirring occasionally.

Add salt and pepper to taste.

Just before serving, stir in some worcestershire sauce and soy sauce to taste.

Add finishing herb(s) and serve hot