

*Sweetnicks.com*

*Sweetnicks' Rich and Creamy Mushroom Soup*

- 1/2 lb mushrooms, sliced
- 1 medium onion, chopped
- 1 garlic clove, minced
- 1/2 teaspoon tarragon
- 1/4 teaspoon nutmeg
- 3 tablespoons butter
- 1/4 cup flour
- 2 cans beef broth
- 1 cup (8 oz) sour cream
- 1/2 cup half-and-half
- 1/2 cup milk
- 1 teaspoon lemon juice
- dash hot pepper sauce
- salt and pepper

In Dutch oven, saute mushrooms, onion, garlic, tarragon, nutmeg in butter until vegetables are tender. Stir in flour until it's smooth. Gradually add broth; bring to a boil, stirring constantly. Reduce heat to low and slowly add sour cream. Whisk to fully include sour cream. Cook and stir until smooth. Stir in half-and-half and milk. Add lemon juice, hot pepper sauce and salt and pepper. Heat through, but do not boil. Yields: 4-6 servings.

*Sweetnicks Notes: Rich and creamy, one of my favorite soups for cold weather.*