



of the American-Polish Century Club of
Sterling Heights, Mi.

RECIPE: Lillian's Mushroom Soup

Submitted by: Lillian Welk, Aux. Member

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Ingredients:

2 Pkg. Dry Mushrooms
4 Qts. Water
1 Large Onion
2 Small Bay Leaf
2 Tsp. Vinegar
2 Cans Cream Mushroom Soup
1 Can Half & Half
3 Tbsp. Flour
Salt/Pepper to Taste

Directions:

1. Soak mushrooms in water overnight.
2. Drain mushrooms from broth and rinse well--then chop in small pieces.
3. Strain broth through seave with cloth at the bottom (coffee filters can be used) to remove all sand to get a clear broth.
4. Add 4 qts. of water to mushroom broth and add in mushrooms, onion, bay leaf, salt and pepper.
5. Slow heat for about 1 hour.
6. Combine 2 tsp. vinegar with the 2 cans of cream of mushroom soup along with 1 can of half and half and blend in 3 tbsp. of flour. Slowly add these to soup.
7. Simmer another 15 minutes.

NOTE: You can pre-cook kluski noodles and add to the soup when ready to serve. The soup can be made a couple days ahead and then reheated.