



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

## **RECIPE: Lillian's Mushroom Soup**

*Submitted by: Lillian Welk, Aux. Member*

*Date: January, 2011*

### **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.