

# Homemade Cream of Mushroom Soup



## Ingredients

- 8 ounces (about 1 cup) fresh mushrooms
- 2 tablespoons onions, chopped
- 1 -2 garlic clove, minced
- 2 tablespoons butter
- 2 -3 tablespoons flour (separated)
- 2 cups chicken broth
- 1 cup light cream or 1 cup evaporated milk
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- Pinch nutmeg

## Directions

1. Cut the mushrooms into slices.
2. Melt butter in large frying pan. Add in onions, garlic, and mushrooms. Cook until onions are soft.
3. Blend in 2 T. flour and stir.
4. Add in the chicken broth and heat until slightly thickened while stirring frequently.
5. Stir cream with additional 1 T. flour and seasonings. Add in cream to soup. Heat to thicken while stirring frequently.
6. Serve and enjoy!