**mushroom Soup**  
*servings: 6*

**materials**  
☐ 2 c homemade stock  ☐ 3 tbsp good sherry wine  ☐ 4 sprigs thyme leaves  
☐ 5 tbsp unsalted butter divided 3 tbsp + 2 tbsp  ☐ brioche croutons (optional)  
☐ 2 lb sliced shiitake mushrooms (alternatively, button or crimini)  
☐ immersion or regular blender  ☐ large saute pan

**methods**

1. melt 3 tbsp butter in large saute pan over medium-high heat  
2. heat until butter sizzles & foams  
3. add mushrooms spreading evenly in pan⁽⁰⁾  
4. sprinkle liberally with salt  
5. stir mushrooms occasionally until well browned on all sides  

⁽⁰⁾the extra space lets released liquid from the mushrooms evaporate & your mushrooms brown better

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6. add thyme leaves and cook for 30 seconds  
7. add homemade stock and bring to a simmer  
8. let sit at a low simmer for 10 minutes  
9. puree until smooth with immersion blender or regular blender in batches⁽⁷⁾  
10. add 2 tbsp butter and whisk until well incorporated  
11. add sherry and season to taste  
12. serve, ideally with some brioche croutons

⁽⁷⁾CAUTION: blending hot food releases hot air & steam that can expand, blow the top off your blender & cover you in hot soup

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