

Mushroom Soup

- 2 T olive oil or butter - or 1 T of each
- 2 pints of Crimini (the dark ones) mushrooms (or make up your own mixture of other types of mushrooms)
- 5-6 celery stalks, peeled and finely chopped
- 1 c finely chopped red onion (any colour will do)
- 2 cloves of garlic, minced
- 1 T savoury
- 4-6 c chicken stock or bouillon to taste and water to cover the cooked vegetables
- 3 T Sherry
- salt & pepper to taste
- 2 T chopped spinach leaves, chives or parsley to garnish
- 1 c milk, cream or a 1/2 c of yogurt (all optional)

Saute onions and celery in olive oil or butter, in a covered pot, on low heat for about 10 minutes until softened. Add the garlic in the last 3 minutes. Then toss in savory, salt and pepper along with the sliced mushrooms.

Experiment with adding in cream, yogurt or milk in order to alter the flavour towards the end of simmering - not boiling the soup. Garnish with some greens.

Jittery Cook