**The Woodlands at Phillips**

CREAMY MUSHROOM SOUP WITH HERBS AND SHERRY

**Ingredients**

1 pound each Crimini, shiitake, oysters and portabellas

½ onion large dice

3 large carrots diced

3 stalks celery Diced

3 cloves garlic

4 sprigs thyme

1 Tbsp. fresh sage

2 Tbsp. minced fresh chives

1 quart chicken stock

1 cup heavy cream

⅓ cup dry sherry

2 Tbsp. oil

Salt and pepper to taste

**Directions**

1. Slice ⅓ of each type of mushroom and place in roasting pan with 1 Tbsp. oil
2. Place in oven at 400 and cook for 12 minutes until soft
3. In Stock pot cook onions, carrot and celery with 1 Tbsp. oil for 3-4 minutes, add mushrooms cook 3 minutes
4. Add stock and herbs, cover and simmer until tender about 15 minutes remove thyme
5. Using immersion blender puree until smooth
6. Add cream, roasted mushrooms, chives and sherry, cook another 5 minutes and adjust salt and pepper to taste.