Mary Ann Pozzan’s Cream Of Mushroom Soup

Serves 6

Pair with Michael Pozzan 2011 Russian River Chardonnay

Ingredients

3/4 lb of Mushrooms, 1/4 inch slices (Cremini or Button)

1 large yellow onion, sliced

2 cloves garlic, minced

3 Tbsp butter or 2 Tbsp butter and 1 Tbsp Olive oil

48 oz Chicken Broth

1/4 Cup White Wine (we recommend Annabella Napa/Sonoma Chardonnay)

1 tsp Worcestershire sauce

3 Tbsp A/P Flour

2 Tbsp Milk or Cream

1 Tbsp Sherry

Salt and Pepper

Garnish

Crème Fraiche, room temperature

Chives, chopped

Croutons (this is an option if not using Crème Fraiche and chives)

In a large soup pot, melt butter until it begins to froth

Sauté onions in butter until they are just limp, approximately 5 minutes

Add mushrooms and sauté until almost cooked. Add olive oil if mushrooms dry out.

Stir in minced garlic, Annabella Chardonnay, and Worcestershire- cook 3 minutes longer, or until liquid is absorbed

Sprinkle with flour and cook 5 minutes longer over low heat, stirring occasionally.

Add Chicken Broth, salt and pepper to taste and bring to a boil. Cover and reduce heat for 15 minutes

Using a slotted spoon, transfer mushrooms and onions to a blender and puree

Return mushroom and onion puree to pot with broth and reheat

Remove from heat, add milk and sherry. Return to heat and simmer on low for 7 minutes

Ladle soup into individual bowls. Place a dollop of Crème Fraiche on top, and lightly swirl.

Garnish with chopped chives, or garnish with Croutons

Enjoy!