

Homemade Cream of Mushroom Soup

©From the Kitchen of [Deep South Dish](#)

To print select "FILE" above, then "PRINT" from dropdown menu

1 (8 ounce) package sliced mushrooms
1/2 cup (1 stick) unsalted butter
1/2 cup finely minced onion
1/4 cup finely minced celery
1 teaspoon minced garlic
1/2 teaspoon kosher salt
1/3 cup all-purpose flour
2 cups chicken stock or broth
1-1/4 cup whole milk or half and half
1/4 teaspoon cayenne or freshly cracked black pepper

Set aside half of the sliced mushrooms and coarsely chop the remaining mushrooms. Melt the butter in a medium saucepan and saute the onion, celery and garlic over medium heat until tender, but not browned, about 3 minutes. Stir in the chopped mushrooms and salt; cook and stir about 2-3 minutes. Stir in the flour a little at a time, until blended, cooking for 3 minutes, stirring constantly. Increase heat to medium high and slowly stir in the broth a little at a time, until fully incorporated. Add sliced mushroom, reduce heat to medium low, cover and simmer for 15 minutes. Stir in milk or half and half and heat through, adding additional milk if needed for desired consistency. Add pepper, taste and adjust seasonings. Garnish individual bowls with a pinch of cayenne, Cajun seasoning, or freshly cracked black pepper.

Cook's Notes: I've used Baby Bella mushrooms (Crimini) in the soup pictured, but use regular Portabellas, White Button, Shiitake, or your own personal favorite.

Cream of Vegetable: Prepare as above, except omit mushrooms and substitute 2 cups cooked vegetables (leftover or frozen, thawed). Puree half and add to soup, add remaining half to soup and heat through.

Source: <http://deepsouthdish.com> Thank you for supporting my work! Please note that Images and Full Post Content including Recipe ©[Deep South Dish](#). Recipes are offered for your own personal use only and while pinning and sharing links is welcomed and encouraged, do not copy and paste post or recipe text to repost or republish to any social media (such as other Facebook pages, etc.), blogs, websites, forums, or any print medium, without explicit prior permission. Unauthorized use of content from ©Deep South Dish is a violation of both the federal Digital Millennium Copyright Act (DMCA) and copyright law. All rights reserved.

Check These Recipes Out Too Y'all!

[Cheesy Ham and Potato Soup](#)

[Creamy Oyster Stew](#)

[French Onion Soup](#)