

Homemade Cream of Mushroom Soup

Prep Time 10 minutes

Cook Time 20 minutes

Total Time 30 minutes

Yield 6 servings

The creamiest mushroom soup that tastes just like the canned stuff - except it's so much healthier, creamier and tastier!

Ingredients

- 1/4 cup unsalted butter
- 3 cloves garlic, minced
- 1 1/2 pounds cremini mushrooms, thinly sliced
- 1 onion, diced
- Kosher salt and freshly ground black pepper, to taste
- 1 cup red wine
- 4 cups chicken broth
- 1 cup heavy cream
- 1/2 teaspoon dried thyme
- 2 tablespoons cornstarch

Instructions

- Melt butter in a large stockpot or Dutch oven over medium heat. Add garlic and mushrooms, and cook, stirring occasionally, until tender and browned, about 5-6 minutes; season with salt and pepper, to taste. Stir in onion and cook, stirring frequently, until translucent, about 2-3 minutes.
- Stir in wine and bring to a boil; reduce heat and simmer until slightly reduced, about 5 minutes. Stir in chicken broth, heavy cream and thyme.
- In a small bowl, whisk together cornstarch and 1/4 cup water. Stir in mixture to the soup until slightly thickened, about 1-2 minutes; season with salt and pepper, to taste. If the soup is too thin, add more cornstarch as needed until desired consistency is reached.
- Serve immediately.

Notes

Adapted from [Salu Salo Recipes](#)

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