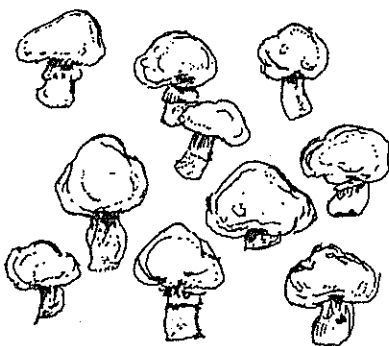


Hungarian Mushroom Soup

1 hour
to prepare



Yield:
4 to 5
servings

- 2 Tbs. butter
- 2 cups chopped onion
- 1½ to 2 lbs. mushrooms, sliced
- 1 tsp. salt
- 2 to 3 tsp. dried dill (or 2 to 3 Tbs. freshly minced)
- 1 Tbs. mild paprika
- 2 tsp. fresh lemon juice
- 3 Tbs. flour
- 2 cups water
- 1 cup milk (can be lowfat) ~ at room temperature
- black pepper, to taste
- ½ cup sour cream (can be reduced-fat variety)
- finely minced fresh parsley, for the top

1) Melt the butter in a kettle or Dutch oven. Add onions, and sauté over medium heat for about 5 minutes. Add mushrooms, salt, dill, and paprika. Stir well and cover. Let cook for about 15 more minutes, stirring occasionally. Stir in lemon juice.

2) Gradually sprinkle in the flour, stirring constantly. Cook and stir another 5 minutes or so over medium-low heat. Add water, cover, and cook about 10 minutes, stirring often.

3) Stir in milk; add black pepper to taste. Check to see if it needs more salt. Whisk in the sour cream, and heat very gently. Don't boil or cook it after this point. Serve hot, topped with freshly minced parsley.