

Hungarian Mushroom Soup  
Adapted from The Moosewood Cookbook  
Serves 4-5

2 T butter  
2 cups diced onion  
1 ½ - 2 lbs mushrooms, cleaned and sliced  
1 t salt  
1-2 tsp dried dill or 2-3 T of fresh dill, minced  
1 T mild Hungarian paprika  
2 t fresh lemon juice  
3 T flour  
2 cups of water  
1 cup milk at room temperature  
Fresh ground pepper and salt to taste  
½ cup of sour cream  
Finely minced parsley to garnish

Melt the butter in a dutch oven or soup pot over medium heat. Add the onions and sauté for five minutes, or until softened. Add the mushrooms, salt, dill and paprika. Stir well and cover. Let cook for 15 more minutes, stirring occasionally.

Stir in the lemon juice into the mushrooms. Turn down heat to med-low and gradually stir in the flour. Cook for five minutes. Add water, cover and cook another 10 minutes.

Next, stir in the room temperature milk. Add the black pepper and salt to taste. Whisk in the sour cream and heat gently – don't let the soup boil after this point.

Serve hot, garnished with fresh parsley.