**Cream of Mushroom Soup**

Ingredients:

* 4 TBSP **olive oil**
* 4 TBSP **butter**
* 2 lbs. (900g) **cremini** or **button** **mushrooms**, cleaned, roughly chopped or sliced 1/8” thick
* Small handful **shiitake** **mushrooms**, chopped
* ¾ cup (6 oz., 170g) **shallots**, minced
* 3 cloves (3 teaspoons) **garlic**, minced
* 1 tsp kosher **salt**
* ¾ tsp **tarragon***or* ***thyme****, or* ***oregano****, or* ***rosemary***
* 4 cups (1 liter) **chicken** **stock** *or* ***vegetable stock*** *(for lighter) or* ***beef stock*** *(for richer)*
* ½ cup (120 ml) **heavy cream***or* ***coconut milk*** *or* ***macadamia milk*** *or* ***milk*** *or* ***cashew cream*** *or add some* ***rice*** *during cooking, then blend*
* ½ tsp **black** **pepper** (more or less to taste)
* Splash of **rice vinegar** or **cider vinegar**

Instructions:

* Using medium-high heat, pour into a 5-6 quart thick-bottomed pot **olive oil**.
* When **oil** is hot, swirl in and melt the **butter**.Addand sauté **mushrooms** until lightly browned/‌have released most of their water, about 10 minutes.
* Remove and set aside 1 cup of the cooked **mushrooms**.
* Reduce heat to medium. Add **shallots** and **garlic**. Stir to combine, cook for about 1 minute.
* Add **salt**, **tarragon**, and **stock**.
* Increase the heat to medium-high to bring to a simmer and cook—**uncovered**—10 minutes.
**Tip:** To avoid boiling the mixture, you may need to reduce heat during these 10 minutes.
* Reduce heat and carefully insert an immersion blender to purée the soup until smooth.
* Whisk **cream** into the soup and add the **black pepper**.
* Add **salt**, **pepper**, and **vinegar** to taste.
* Stir in the reserved cooked **mushrooms**. Simmer for 5 minutes.

Serve hot.