**Hungarian Mushroom Soup**

Ingredients:

* 1 cup **milk** or **macadamia nut juice**
* 3½ TBSP **flour**
* 5 TBSP **butter**
* 2 cups **onions**, chopped
* 1 lb. **mushrooms**, rough chopped
* 2 tsp **paprika** or **Hungarian paprika**
* 2 tsp **dill**
* 2 tsp fresh **thyme**
* 2 cups **chicken broth**

We’re still working on the timing of this soup. As you make it yourself, please track and share how long each bit takes. I’ll add to/modify this sheet.

Thank you!

* 2 TBSP **soy sauce** or **tamari**
* ½ cup dry **white wine**
* 2 TBSP **lemon juice**
* ¼ cup **sour cream** or **nut yoghurt**
* **Salt** and **pepper** to taste
* Optional/garnish: **sour cream** and fresh **parsley**, chopped

Instructions:

* In a small pot, whisk **milk** and **flour**, continually mixing for 10 minutes, eliminating all lumps. Set aside.
* In a Dutch oven or a soup pot on your stove top, evenly sauté **butter**, **onions**, and **mushrooms** until caramelized.
* Mix in **paprika**, **dill**, and **thyme** stirring until well incorporated.
* Add **broth**, **soy**, **wine**. Give it a little stir. Then simmer 5-10? minutes.
*Soup should now resemble tomato soup in color.*
* Pour in the **milk/flour mixture** slowly and stir until well mixed. Keep simmering 5-10? minutes.
* Stir in **lemon juice** and **sour cream**.
* **Salt** and **pepper** to taste. Then simmer 5-10? minutes.

Serve hot. Optional: Garnish with **sour cream** and fresh **parsley**.

Combine with crusty bread and a glass of wine.