

Recipe Name **Wild Mushroom Soup with Truffle Oil**

Ingredients:

- 6 Tbsp. vegan butter (I like Miyoko's here) or grass-fed butter if tolerated
- 1 small onion, thinly sliced
- 1 lb. wild mushrooms, assorted, roughly chopped
- 4 cups vegetable or chicken stock
- 1 large sprig of flat leaf parsley
- 2 oz. high quality Sherry (do not use grocery store cooking sherry, it is too salty and won't taste the same)
- Salt and freshly ground pepper
- Truffle Oil

Directions

1. In a medium saucepan, melt 2 tablespoons butter over medium heat. Once melted, add the onion and a sprinkling of salt. Cook until the onion is soft and translucent, then add the mushrooms, a touch more salt and the remaining butter. Let the mixture sweat for about 8 minutes, stirring occasionally to ensure that the onion does not brown.
2. Add the stock and parsley and bring to a boil. Once boiling, immediately reduce heat to low and simmer for about an hour.
3. After about an hour, remove the parsley and discard. Let the soup cool for a few minutes, then transfer to the blender and carefully blend at high speed until smooth. You will have to do this in batches. Remember to never fill the blender more than $\frac{1}{2}$ way full of hot liquid and hold the lid in place with a towel to ensure that it does not burn you.
4. Once blended, return the mixture to the pot, season to taste with salt and pepper and bring back up to a gentle simmer. Add the sherry, mix well and you are ready to serve! When serving, be sure to drizzle the top with truffle oil. It is wonderful without it, but the truffle oil takes it to a whole other level!

At Thanksgiving, I like to serve this warm in small cordial glasses to make it easy to handle!

*Makes 6-8 servings, though can easily be doubled, or tripled.

** Can be made ahead. Prepare up to step 3 in advance and then reheat when ready to serve and continue with step 4.