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## Oma's Cream of Mushroom Soup Recipe

### Ingredients:

- 12 oz button mushrooms
- 1 small onion, finely chopped
- 2 Tbsp butter
- 1 Tbsp flour
- 3¾ cups chicken stock
- 1¾ cups milk
- salt, pepper, nutmeg
- parsley to garnish

### Instructions:

1. Clean mushrooms. Remove 2 nice ones to keep for garnish. Finely chop the remaining mushrooms.
2. In a large saucepan, sauté the onion and mushrooms in butter for about 4 - 5 minutes.
3. Add the flour and stir well. Cook for another minute.
4. Remove saucepan from heat. Add the stock and the milk, stirring well.
5. Return to heat and cook over medium heat until soup thickens, stirring constantly.
6. Season with nutmeg, salt, and pepper. Cover and simmer about 15 minutes.
7. Meanwhile, slice reserved mushrooms.
8. Serve, garnished with parsley and sliced mushrooms.
9. Makes 4 servings